

EXPERIENCE **JAPAN** IN NEW YORK CITY

CHOPSTICKS NY

5

May 2011

vol. 049

FREE

Asian Sensation

SPECIAL INTERVIEW

Yuriko Kajiya (Ballet Dancer)



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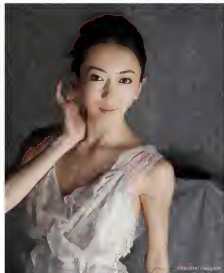
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"IN 10 YEARS I HOPE I WILL LOOK BACK ON MYSELF NOW AND HAVE NO REGRETS."

— YURIKO KAJIYA



YURIKO KAJIYA is an internationally celebrated, award-winning ballet dancer. Born in Nagoya, Japan, in 1984, she began studying ballet at age 8. At age 10 she moved to Chiba and studied at the Shuanghai Ballet School. In 2000 she won the prestigious Prix de Lausanne Scholarship, which enabled her to study at the National Ballet of Canada School in Toronto. She joined the American Ballet Theatre (ABT) in September 2001. She was appointed a Soloist in August 2007. She starred in the Japanese documentary *Pension Across a Continent* and appeared in the ABT documentary *Decorum*. She also appeared on an episode of the TV show, *So You Think You Can Dance*. Currently, in addition to performing with ABT, Mr. Kajiya teaches master classes and lectures globally in the United States and Japan.

*Yuriko Kajiya is the only Japanese Soloist in American Ballet Theatre (ABT). In the upcoming performance of **Dan Quixote** at the Metropolitan Opera House this May, she will perform as a principal dancer. One afternoon at Lincoln Center, she chatted with **Chopsticks NY** and shared her thoughts about **Dan Quixote** and her career path.*

Why is *Dan Quixote* such a popular ballet piece?

Well, when ballets are overly serious, many people find them difficult to watch and get sleepy, but *Dan Quixote* is not really a serious one. It's a really fun ballet. I think even people that don't know about ballet will enjoy it. Also, sometimes the many styles of acting used in ballet such as pantomime, can be difficult to understand, but in *Dan Quixote*, the two leading roles have lots of dancing, and from start to finish it is filled with excitement. Even first time ballet-goers will love it.

I know there are many highlights, but which parts do you like the best?

The third act is the most famous. The scene that everyone imagines with the dancing in the tale is the third act. That is the famous "pas de deux" or duet for two dancers. However, the first act has non-stop dancing from beginning to the end, which is a little bit comical, and there's acting too.

I was wondering if you get nervous near the debut.

There is a ballet terminology, "white ballet," referring to the style that the prince enters the stage where many dancers are lined up side by side in dead silence. However, *Dan Quixote* actually doesn't start like that. The setting is a place in literature, and the town's people are clapping and dancing as they enter, so there is a relaxed atmosphere. Considering that, compared to other ballets, this one is less nerve-racking.

What would you like the audience to pay attention to? The pas de deux?

I dance throughout every scene, so I don't want them to watch any part in particular; I want them to watch my performance throughout every act.

What do you do to overcome tough times like slumps or even physical injuries?

When I was little I went to China and attended the Shanghai Ballet School for 8 years. It was very hard for me as a Japanese exchange student in China. There were lots of serious disadvantages. According to a Chinese saying, "After better things, come worst things." My time in Shanghai was just like that: say ing, there were lots of difficulties, but after all the hard work—it's strange to say reward—but certainly, in some form the results appeared. So because I already had that experience, now that I'm in the ballet company (ABT)—of course the level of strictness is different from ballet school and there are tough times—I think that if I just put in the time and effort, I will definitely get the results.

Since you were very young you've been overseas a lot. Were you conscious of being Japanese?

At first, no. When I was in Shanghai, I really wanted to be Chinese. In class I was the only Japanese student at my age, about 18 years old. Because it was a national ballet school, the Chinese students were selected from thousands of students in elementary schools and told "You will go to ballet school." Being a foreign student, I was at a physical disadvantage when compared to the other selected students. The teachers didn't think I could become a ballerina, and it felt like I couldn't get their attention. People often said "There is no way Yuriko will become a ballerina" so I thought, "I want to become just like the Chinese students in the school." I didn't have my pride in being Japanese. All of my friends treated me like the Chinese, but the teachers treated me like a foreign student at contests and such. I hated being treated differently as I felt very strongly that I wanted to be Chinese.

And when you came from China to Canada?

When I came to Canada, other people didn't really look at my background, just my nationality, so to them I was "Japanese" and nothing else. So at that time I began to become aware, "oh, I am Japanese." How ever my consciousness of being Japanese became

strongest when I came to the U.S. Americans, at times, have a very strong, good impression of the Japanese and I felt that when I spoke to people. Also, in ABT there are lots of dancers from various countries, so it wasn't like in Shanghai when I was the one Japanese exchange student among Chinese students. So it was in the U.S. when I finally felt that I am Japanese, and Japanese have good qualities, and it's good to be Japanese.

As a ballet specialist, what do you think are some specific good qualities of Japanese people?

When you dance, your life is on stage, and that's true of national character too. America is the home of Broadway, so Americans are very open and great at expressing themselves. Japanese are more restrained. As for as good qualities that Americans lack, Japanese are careful and precise. That's what Americans often say.

That's interesting. Here at Chapsticks NY we deal with the food business a lot, and in that field they say exactly the same thing. So it's the same in ballet. By the way, do you eat Japanese food for your daily meals?

Yes, Japanese food.

Do you make it yourself?

Yes, I make it myself. Sometimes I go to places like Mizuno.

Are there certain foods that you can't eat because of your work?

Ballet dancing is a job where people watch me, so of course I have to maintain my figure, but it's really physically demanding work, and if I run out of energy then I can't dance, so actually, I can eat anything. I try not to eat too much oily food and food that seems unhealthy. It is pretty much the same as everyone else.

Do you have any tips to avoid being crushed by the pressure?

If you don't forget what you're aiming for then you will do your best to get there.

Is there a role that you really want to try next or a role that you think you can do better than anyone?

Rather than a particular role or production, in the future I want to expand my repertoire and make the

audience think, "I want to see Yuriko Kuyper's dance." I'm a soloist now and I'm, of course, getting leading roles, but I want to increase my repertoire of leading roles in the future.

Where do you want to be in 10 years? Do you want to be born?

Rather than think about what I will be doing in 10 years, in 10 years I hope I will look back on myself now and have no regrets. I want to be able to look back on this and think that I did my best as a ballet dancer and that this time was packed with good memories.

So you mean that when you look back in 10 years, there will be nothing but good memories?

Right. Well I'm sure that there will be times that I will think "maybe I should have done such and such differently." But the important thing is that I will have done my best. That is the only way I can think about it.

— Interview by Hiden Nakamura

May 17-21 and 23 Don Quixote @Metropolitan Opera House

The stage explodes with one show-stopping performance after another in this latest of choreographic fireworks. Colorful Don Quixote and his devoted squire, Sancho Panza, are positively hilarious when it comes to ending the spruced modern kids and her charming amor in Cervantes' delightful comedy. (Running Time: 145 minutes)

Info: www.abt.org



Food

Tuna Jerky Hits U.S. Shelves

Where's the beef? Not in this jerky. A new, healthy alternative to beef jerky, **Tuna Jerky**, from Maguro International has just hit American shelves. Loaded with nutrients, flavor and all natural ingredients, Tuna Jerky promises to make a big splash.

Tuna Jerky is a nutritional powerhouse. That makes its beef competitors pale in comparison. Made from AAA-grade, wild caught yellow fin tuna, it is packed with protein and contains plenty of heart-healthy omega three fatty acids and bone-building DHA. Further, Tuna Jerky contains no chemicals, CO, smoke or choline are used in the preservation process.

Using a recipe that was carefully developed for over half a decade, Tuna Jerky is flavored with a delicious blend of soy sauce, black pepper, ginger, garlic, nutmeg, and red pepper. The result is a rich, snappy flavor with a hint of spice that will tantalize your taste buds and a texture that is soft yet firm, unlike typical tough, leathery jerky. Tuna Jerky is a perfect snack when you're on the go. Whether your at work, on vacation, going for a long hike or bike ride, or just hanging out at home, Tuna Jerky is a convenient and tasty snack that

will provide you with energy to get through the day. It can also be used as a garnish to add flare to your cooking. Try chopping it up and sprinkling it on a salad as a healthy alternative to bacon bits.



In addition, Maguro International is committed to respecting the environment so that future generations can enjoy abundant marine life. They use artisan fishing methods that ensure that only yellow fin tuna are caught and that dolphins and other marine animals are protected. With these responsible fishing practices combined with an abundance of nutrients, mouth-watering flavor and unbeatable convenience, Tuna Jerky promises to alter the world of jerky forever.

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Product

New Compact Camera Makes High Quality Photography a Snap

With the release of a new digital camera, the new, improved and easy to use **CXS**, Ricoh Company, a global corporation headquartered in Tokyo, makes it a little easier to snap that perfect picture.

The CXS boasts a number of new features that combine high performance with unbeatable ease-of-use. The new hybrid autofocus system allows the camera to focus in as little as 0.2 seconds ensuring that you'll never miss another shot again. Ricoh's retracting lens system boasts bigger zooms and higher resolutions than previous models. The optical zoom allows shooting from 28 to 300mm while the new super resolution zoom enables shooting at 600mm zoom equivalent with minimal degradation in image quality. This versatile lens can handle a wide range of shooting situations such as powerful telephoto shots and wide-angle inner scenes. Also, the CXS enables you to shoot high definition-reviews and connect to an HD TV with an HDMI cable.

Perhaps the most convenient of the CXS's features is the 14 different scene modes that make professional level photography as easy as pressing a button. New modes on the CXS include the Food Mode, which makes food look so

delicious you'll want to reach out and touch it, the Golf Swing Continuous Mode, designed specifically for analyzing your golf swing, and the Fireworks Mode which beautifully captures glimmering flashes of light across the night sky.

So, if you want to take your photography to the next level, consider a CXS for its versatility, style and power. For a professional photographer, however one lens may not be enough, even if it is the CXS's retracting lens with super resolution technology. In that case Ricoh's new GXR interchangeable unit camera system may be just what you need. It consists of a camera body and interchangeable camera units, which contain the lens and image sensor. It allows you to choose the best lens for each shot, delivering the highest possible quality.



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www.ricoh-usa.com

Entertainment

Read Manga on your Phone

Did you ever wish you could read manga on your phone? Well, now there's an app for that. BIGLOBE, one of Japan's leading internet service providers has launched its new digital bookstore Android app, **SUGOI BOOKS**. Just go to the Android Market to download the free app. You can use the app to browse titles, buy and view manga, and download a limited amount of free manga as well.

Currently, there are over 100 titles available for SUGOI BOOKS including "Can't Buy Love", by legendary artist Katsuhiro Umezu and "Joan" by Yoshiaki Yoshida, another renowned artist. The app also features original manga based on Japanese and world literature. All manga is translated into English and formatted for the Android's 3.5 inch screen. Hoping to become the largest provider of manga for smartphones, SUGOI BOOKS plans to increase their content to 50,000 books by the end of 2012 and release versions of the app for iPhone, iPad, and BlackBerry.

SUGOI BOOKS is easy to install and use, the images are crisp and clear, and the first chapter of many books are available for free. However, the currently

available selection is quite limited. Along with a few classic manga titles such as the above mentioned, much of the available content are original adaptations of classic literature such as Franz Kafka's *The Metamorphosis* and Jerry Miyasawa's *Night on the Galactic Railroad*. Many popular manga titles such as *Naruto*, *Pokemon*, *Dinosaur*, and *Shenron* are not yet available. Another limitation is that manga are not available in the original Japanese, or in any language other than English. Hopefully this will change as the library expands.

Over all, SUGOI BOOKS is an app that shows a lot of promise. It looks good, is easy to use, and brings the world of manga to your phone. If the library expands as planned, and includes a wide variety of popular manga titles, it will no doubt become an indispensable app for manga fans and otaku everywhere.

Info: www.bighits.co.jp/en



From Japan

Japanese Government Seeks College Credit for Student Volunteers

In the wake of the Japan Earthquake and Tsunami, thousands of people are still suffering shortages of food, water, basic necessities and displacement from their homes. In an attempt to step up the relief efforts, the Japanese Ministry of Education, Culture, Sports, Science and Technology (MEXT) has announced plans to attract student volunteers by offering them college credit.

MEXT has sent a letter out to Japanese public and private universities outlining the plan and requesting that student volunteers receive course credit for their efforts. Additionally universities will be asked to allow students leaves of absence from classes and waive tuition during the course of their volunteer work, and offer guidance about the various insurance agencies available to volunteers, such as accident insurance and volunteer insurance. This action, the first of its kind, will boost the relief effort by attracting many new volunteers and allow students to contribute without jeopardizing their academic careers.

Students interested in volunteering should contact local volunteer centers.

These centers will determine what activities are most needed. Authorities are cautioning volunteers not to go to the disaster affected areas unless specifically requested by a volunteer center. Much important aid work, such as fundraising, is better conducted in local prefectures and excessive volunteers in affected areas consume resources, like food and gasoline that should go to disaster victims.



The effectiveness of MEXT's plan remains to be seen. It is still unknown how many universities will choose to participate in this plan, how many students will volunteer, and how effective their efforts will be in delivering aid to the affected areas. Nevertheless, this unprecedented action from MEXT is a bold step that demonstrates their commitment to helping the victims of this terrible tragedy.

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More info. www.japanblockfair.com

*participating companies are subject to change



Photo by Kenji Iken

SUPPORTING ORGANIZATION:



Shogun no Kai

Shogun no Kai



The Museum
Gardens



ASIAN SENSATION

Stretching from tropical to subarctic zones and from small islands in the South Pacific Ocean to territories in the Himalayan Mountains — Asia consists of truly diverse cultures. Although the area spans almost one third of the globe from east to west, Asian countries have traditionally influenced each other. Here we overview the historical relationship between Japan and other Asian countries and introduce one way to look at Asia, which will deepen your view toward the area.

Japan's Connection to Asia: An Enriching Global View

For over 1500 years, Japan has exchanged with other Asian countries so deeply that their cultures have influenced Japan's immensely. Look at the cultural connection among them, and this will make you appreciate Asian culture more.

Featured Business

BCD Tofu House / Nexus Holidays / Yak Son Myung Ga / Himalayan Yak Restaurant /
ICE FIRE LAND / Nha Trang One / Pongni / Tue Thai Food / Kikkoman

LISTINGS

Asian Restaurant



JAPAN'S CONNECTION TO ASIA: AN ENRICHING GLOBAL VIEW

Japan's geographical features have given rise to a unique culture, yet Japan has also been tremendously influenced by other Asian countries. You might already be interested in Japanese culture, and if you would like to get a deeper understanding of Japan, it's helpful to look at nearby countries. Each culture in Asia has distinct characteristics, but there has been an exchange of ideas and products for centuries. As you think about how these Asian countries are related and have influenced each other, you'll get to know more about Japan and may become curious about other Asian countries as well.



STRONG CULTURAL INFLUENCE FROM CHINA IN THE SIXTH THROUGH EIGHTH CENTURIES

Although it's an isolated archipelago, Japan is a part of Asia and traditionally was influenced by its neighboring countries, especially China and Korea. Chinese culture is thought to have been brought to Japan via the Korean Peninsula and spread nation-

wide around the fifth to sixth centuries. From the early seventh century to the late eighth century especially, the Japanese government sent ambassadors to China (during the time of the Sui and Tang dynasties) to learn about its governing system and culture as well as to open its trade route. The ambassadors brought back numerous things — not only materials but also concepts — that strongly

affected trends in Japan.

Probably the most important import from China in the use of *kunji* (Chinese characters). *Kunji* were imported during the sixth century by the ambassadors, and Japanese soon developed their own *hiragana* and *katakana* characters based on the *kunji*. Thus, the three main writing systems used in Japan today come from Chinese characters. Of the other Asian countries, Korea and Vietnam also use *kunji*.

Buddhism is another big import that came to Japan via the Chinese route. Japan had already established Shintōism, but Buddhism was so appealing to the Japanese people that it spread widely. Some prominent Buddhist monks localized the concept to incorporate Japanese culture, and this also helped people accept it naturally. After Buddhism was introduced to Japan, Shintōism and Buddhism fused together in unique ways. Other Asian countries have also employed Buddhism in their own ways, so their conceptual details and customs might differ from those of Japan, but it is important to understand Buddhism in order to understand Asian culture as a whole.

Architecture built in the seventh and eighth centuries shows a strong Chinese influence. Visit historical sites in Nara prefecture, site of Japan's

EXAMPLES OF ASIAN CONNECTION



In the Asuka period (592–710), many architects, artisans, and carpenters immigrated to Japan from China and Korea. They helped to build the golden hall of Horyu-ji temple, the world's oldest wooden building and a UNESCO World Heritage Site. It reflects a strong influence from the continent.



The colors of tea spread throughout all of Asia, each country developed its own unique tea culture at times of the Five of tea and customs. People in India mostly consume black fermented tea, whereas Japanese drink green (non-fermented) tea. Partially oxidized tea, such as oolong, is well liked in China.

capital during the Meiji Period (1868–1912), to see how the architecture there differs from traditional Japanese buildings and how it is similar to Chinese and Korean temples built during the same period.

Although the Japanese government ceased sending ambassadors to China in the late eighth century, the China–Korea route was an active trade path until the nineteenth century, and many other things — silk, cotton, incense, tea, and ceramics, for example — were brought back to Japan. After the Age of Exploration, products from European countries also arrived in Japan.

THE OPENING OF SOUTHERN ROUTES TO SOUTHEAST ASIAN COUNTRIES

The China–Korea route was not the only path Asian products traveled to get to Japan. A southern route was developed during the fifth century to seventeenth centuries, which coincided with the Age of Exploration. Japan began active trading with Southeast Asian countries such as Thailand, Vietnam, the Philippines, and Cambodia in the seventeenth century. Ryukyu, which was then an independent country and is now the prefecture of Okinawa, played an important role in bringing Southeast Asian products to Japan. Even now, you can see more similarities between Chinese and Southeast Asian cuisines in terms of culture than with the main islands of Japan.

The southern route put Japan in contact with European countries, which were also trading in the region, such as the Netherlands, Portugal, and Spain. It brought some important things to medieval Japan: firearms and Christianity.

THE DIVERSE AND INTERRELATED ASIAN FOOD CULTURE

Asia has a unique food culture that separates it from the culinary traditions of North America, Europe, and Latin America. Looking at Asian food

culture from a wider perspective reveals some interesting facts. First of all, compared to other cultures, Asian people predominantly consume rice, both steamed and as noodles. In southern Asia, including Japan, China, and Korea, people tend to eat steamed rice, while in southern regions including Vietnam and Thailand, people are inclined to eat rice noodles.

Asian cuisine maximizes fermented ingredients, which enhances umami (amino acid-derived sweetness). Fermented products, such as soy sauce and fish sauce, are often used for seasoning. Most Asian countries use both fish and soy sauces, but northern countries usually consume more soy sauce than fish sauce and the south does the opposite (a map showing these preferences is strikingly similar to the steamed rice vs. rice noodles map).

Noodles are certainly an Asian staple, and there are countless varieties with different ingredients, cooking and serving styles, and seasonings. For example, pho in Vietnam and pad thai in Thailand are both rice noodles, but the former is a soup noodle and the latter is stir-fried. Noodle types in Korea and soba in Japan are both made from buckwheat, but the former has a chewy texture while the latter is quite the opposite. Italy boasts a strong pasta culture, but in terms of variety, the Asian noodle culture surpasses it. Also, soup noodles came from Asia. As a result of the recent ramen craze in New York, many people now know that ramen was developed in Japan from Chinese soup noodles. This is a good example of how Asian food cultures are related yet regionally unique.

Asian people love curry as well. Curry is an excellent illustration of how a food migrates and adapts to local cultures. In India, a curry dish is served with bread (such as naan, chapati, or roti) in the north but with rice in the south, and the spices used to make curry in northern and southern India also differ. Thai curry usually contains coconut milk,

whereas Indian curry does not. Japanese curry, however, took a somewhat strange migration route. The origin of Japanese curry is India, but it came to Japan via the British, who had a tradition of importing Indian spices and herbs. The British developed their own curry dish to meet their palate, and British curry powder then came to Japan. From this, Japanese people crafted thick and rich Japanese curry.

Spices and herbs determine the flavor of food, and Asian cuisine uses the least of them. In Indian cuisine, cumin, cardamom, cinnamon, coriander, and mustard are commonly used — each ferriy, however, makes its own mix of spices and herbs, known as garam masala. In Southeast Asian countries like Malaysia, Vietnam, Thailand, Laos, Cambodia, and Indonesia, spices and herbs like lemongrass, turmeric, red pepper, coriander, lemongrass, kaffir lime, and galangal are key. Chinese cuisine has complex and refined techniques for using spices and herbs in cooking since China has a long history of herbal medicine. Japanese cooks use spices and herbs a bit differently than those in other Asian countries. Japan's holy trinity of spices might be wasabi (a type of horseradish), karashi (Japanese mustard), and togarashi (red pepper). These spices are usually served on the side as condiments rather than being mixed into food during the cooking process. (Most cooks from other Asian countries add seasoning to food during its preparation.)

Certain foods are distinctly Asian. Soybean products such as tofu, tempeh, and miso are widespread in Asia. Tofu especially takes many different forms and serving styles from region to region. Drinking tea is also ubiquitous in Asia, and again regional differences are seen in all areas from India to Japan. Luckily in New York, all the cuisines from each Asian country are available. Why not explore them?



Fish sauce permeates Asian culture and is especially common in Southeast Asian countries such as Vietnam, Thailand, Myanmar, Laos, Cambodia, the Philippines, Malaysia, and Singapore. Each country uses a different type of seafood for the base ingredient. Some use fresh seafood (shrimp is a major source of southern, while squid is a staple from Japan). Fish sauce (also called fish liquid) comes from squid guts.



Soup noodles are an especially popular in Asian countries. There are as many varieties from culture to culture. Soba (buckwheat) is a cold Asian hotpot noodle that has a completely different texture and taste than that of udon, a Japanese hotpot noodle (udon). Udon (not tofu!) is a hot egg noodle popular in northern Laos and northern Thailand. The soup hotpot (nabe) is a mix of this sort of udon. In the curry lassi (based in Malaysia and Singapore) which uses rice noodles instead.



BCD Tofu House

In the city that never sleeps there is a restaurant that caters to the early birds, the night owls, and everyone in between. Named for good luck after the six-inch fish Chung Dong (pronounced the way of Seoul, Korea) **BCD Tofu House** offers its customers its own treasure: high quality organic tofu. The only restaurant on the block with such an offering, **daan** (concealed) naturally processed tofu and Korean BBQ dishes in the heart of Koreatown. **BCD Tofu House** reopens 24 hours a day and has been a popular destination since its opening in September 2008.

After duty after sitting down, you are treated to five or so small side dishes, ranging from kimchi to market produce from Seoul. These appetizers are to be enjoyed throughout the meal and have unlimited refills at your request. In addition to their organic tofu specialty menu, there's a plump to choose. The popular **Seol Jor Bimbap** – a rice dish with cooked vegetables and/or meat and red chili sauce – comes in a stone pot that customers cook your food right on the table and keeps it warm throughout the meal. The raw egg decorating the mixture cooks instantly in the hot pot and is fully cooked by the time you are ready to eat it. General Manager, Ted Choi, reassures guests that there is no wrong way to eat the bae – you can eat the soft, fresh chopsticks or a fork and



have the rice with soup or combine it with the soup right in the bowl. For a relaxed meal, he suggests to come between 3 and 5 pm. Bring it to 10 of your friends along as well for the experience.

Due to its growing popularity, a second location in Fort Lee, NJ, opened in November 2010, adding to the chain's 15 nationwide locations and 16 franchises, including Tokyo Japan. Next time you have a craving for the silky, hearty organic tofu or Korean BBQ dishes, make your way to one of these two nearby locations to satisfy your hunger and your taste buds.



Recommended for newcomers and regulars alike, the popular **Tofu Soup** is fully customizable to suit of your style, including fully vegetarian – with a vegetable based broth – and is especially preferred.



A taste of American and Korean cuisine, the **BCD Salad** contains firm, fresh tofu with salad greens. Served separately, the dressing is delicious with a hint of citrus to the mix.

17 W 32nd St. (btw. 3rd Ave & Broadway)
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TEL: 212-917-1950 / www.bcdtofu.com



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Nexus Holidays

A variety of foods, incredible natural beauty, heritage from ancient cities and ancient culture with long history China always inspires us. Since its founding in 1996, **Nexus Holidays** has an established reputation as providing English speaking tours of China for American customers, and the company's demand has steadily increased and especially in the last 2-3 years to years have tripled.

The secret to our success is a combination of tour content that responds in detail to customers' needs, whether they are first-timers or seasoned visitors and offering it at a reasonable price. According to General Manager Marc Zhang, "Even though our prices are reasonable, our guests stay in 4-5 star hotels, and our Airline-level English speaking local tour guides have specialized knowledge of the country and its professionals who know how to bring it home." Many previous participants have expressed their satisfaction with comments such as, "What a wonderful experience! Everything ran so smoothly and there was such a fabulous mix of places and activities" and "All the transfers and travel arrangements went on time and the accommodations were very nice."

Nexus Holidays popular tours are the 10-day Beijing-Xian-Shanghai "China's Golden Route" the 12-day "Heart of China" which includes Guilin and boat tours, and the relaxing 13-day "Jewel of China" which goes to Beijing and Shanghai and their outskirts. All of these options are filled with highlights such as the Great Wall, the Forbidden City, the Olympic Stadium, the Imperial Garden, Terracotta Warriors, going to see a performance by the Chinese Acrobatic Troupe and visiting the Shanghai-Museum. Just looking at the details on the company's website (www.nexus-holidays.com) will make you feel excited.

This year Nexus Holidays wants people to be able to visit Christmas early as they are offering the popular China's Golden Route of Shanghai-Xian-Beijing on 10-day "China's Golden Triangle" and the 9-day "China's Imperial City" which goes to Beijing and Shanghai in addition to surrounding areas. "Shanghai" starts at \$1799 and "Imperial City" at \$1599 including international airfares, hotels, domestic travel expenses, an English guide as well as admission fees and meals. This is an unparalleled special journey where you can enjoy China's sights for the mere cost of a plane ticket. This summer Nexus Holidays is also planning to open an office in Manhattan.



► Depicted in UNESCO World Heritage Site, Terracotta Warriors is a stunning collection of terracotta sculptures depicting the armies of the first Qin emperor.

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► Nexus Holidays' tour packages offer high quality services at very affordable prices. The package tour includes international airfares, all taxes, government fees and hotel bookings. As the hotel, restaurants, jet boat cruises, professional English speaking guides, sightseeing and culture programs meet individual interests and is best transportation. Also Nexus Holidays staff who are well versed in Chinese traditions and customs will customize your itinerary to your travel style, purpose, and interest.



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Yak Son Myung Gai

Making face, not body smaller. **Yak Son Myung Gai's** Bone Therapy sweeps the Japanese beauty industry's crown as it was introduced in Japan in 2005. With a lot of media attention — TV, magazines, newspapers and even online — the innovative therapy from Korea focused Japanese women because of its tremendous results in making faces smaller without severing or plastic surgery.

Originally invented in 1979 by Spring Clinical Inc., the president of Yak Son Myung Gai, Bone Therapy stimulates efficient blood circulation by relaxing bones and skin. This restorative therapy is particularly effective in obtaining a smaller face and beautiful facial structure through a holistic approach. It has received recognition all over the world as a therapy that can prohibit beauty and health. Following the establishment in Tokyo in 2009, Yak Son Myung Gai finally opened its first New York branch in 2010.

Yak Son Myung Gai in New York offers over 20 aesthetic care programs using the Bone Therapy method, which has bone structure, contours, firm, slim, soften, and beautiful skin. Among the various programs, the following three should be noted: Unique Face Care, Face Reduction Care, and Gummy Lips Care. For those who want a healthy and beautiful face, Unique Face Care is an ideal treatment. By treating the pores and hair, it fixes bones that have been modified by an unhealthy lifestyle. Face Reduction Care not only reduces the size of your face, but also brings back an even facial structure and elastic skin via facial care as well as chin and neck care. In the Gummy Lips Care program, Yak Son Myung Gai treats the patient's backbone and pores with its own therapeutic technique and strengthens connective tissue.

To know more about Yak Son Myung Gai's holistic, professional and their services, go to their website. For prices for each treatment, please call.



Bone therapy begins with massage to first relax skin, then the face and then parts of the body that are connected. Unlike other facial slimming approaches, it doesn't touch face and body.



After 20 treatments, patients facial structure is corrected and the size of face gets visibly smaller on the masks above.

YAK SON MYUNG GAI
10 W. 42nd St., 40th Fl., New York, NY 10018
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www.bonetherapy.com



Himalayan Yak Restaurant



Serving authentic Tibetan and Nepali cuisine since its opening in 2001, **Himalaya's Yak Restaurant** (www.jacksonvillehigh.com) frequented by locals. Its authenticity is proven by the Tibetan people from its end and out of the state who come to the restaurant for the Himalayan home cooking. Amongst many original recipes, a must try dish is *Sumpa* (24-99), a homemade Tibetan style cuisine filled with beef blood and several beef.



Seasonal Significance: This comes with your choice of chicken, pork, goat, beef or fish, sunny and vegetable sunny lentilsoup, tangy, baked peaches, and house special dessert.



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Breakfast should be as popular that people come from far and wide to make it. You can choose from 20 toppings such as condensed milk and bean, mixed bean, green jelly, pudding, and pineapple.



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Pongsri Thai Restaurant



Among approximately 140 varieties of dishes, their favorites all time favorites are Tom Yum-Gung Gung and our soup, Som Tam (papaya salad) and Green Curry. The owner, Jello Sweet, says and many Green Curry with a choice of chicken, beef, pork, shrimp, salmon or scallops to warm you up. All dishes are made to order here. Don't forget to pair this up too with spicy dishes without traditional yogurt and rice and/or smaller bowls.

Located in the heart of Times Square in Manhattan, the authentic Thai cuisine restaurant **Pongsri** has attracted their guests, tourists and neighbors since 1972.

2nd Fl. 45th St.
3rd Fl. 46th St. & 5th Ave.
New York, NY 10036
Tel: 212-692-1511
www.pongsri.net
Mon-Sat: 11:30am-11:00pm



Tue Thai Food



Known for their family home cooking, two friends opened **Tue Thai Food**, which serves up simple and delicious dishes in a stylish West Village atmosphere. "Tue" means good fortune and abundance, and the signature menu includes all you love to eat: rice noodles to come, along with from-house delicious and plenty of vegetable options. Try the most popular dish: the Original Pad Thai with Shrimp.



Featuring succulent duck with egg noodles. All served by hand, hand-rolled the Authentic Thai Noodles are on the table.



A whole red snapper steamed with mouth-watering sauce and served with greens. The Red Snapper with Sauce is perfect for dining.

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Asian Recipe #1*

CUCUMBER & CRAB STICK SALAD



INGREDIENTS (serves 1)

- 1/2 cucumber □ 3 (6) cap, 3 oz) crab sticks
(Vinaigrette Sauce)
 □ 1 tbsp Kikkoman Plum Sauce □ 1 tsp rice vinegar □ 1/2 tsp soy sauce

STEPS

1. Cut cucumber into small pieces (about 1/2 inch cubes). Sprinkle salt (not included in ingredients) on cucumber cubes and let sit for a while.
2. After cucumber releases liquid, rinse under running water and dry.
3. Cut crab sticks into small pieces.
4. Combine Kikkoman Plum Sauce, rice vinegar, and soy sauce to make vinaigrette sauce.
5. Toss cucumber and crab sticks and dress with vinaigrette sauce.



TIP: Salt cucumbers and remove excess liquid in advance. This allows the cucumber to keep its crisp texture.

Asian Recipe #2*

THAI-STYLE BUFFALO WINGS



INGREDIENTS (serves 1-2)

- 3 chicken wings (3 drumsticks and 3 wings) □ Salt to season □ Oil to deep-fry
(Sauce)
 □ 3 tbsp Kikkoman Thai-Style Chili Sauce □ 1/2 tsp soy sauce
 □ 1/4 tsp honey □ 1/4 tsp sesame oil

STEPS

1. Cut joints of chicken wings to separate wings from drumsticks.
2. Combine Kikkoman Thai-Style Chili Sauce, soy sauce, honey, and sesame oil to make sauce.
3. Salt chicken. 4. Heat oil to medium heat and deep-fry chicken for about 5-8 minutes until it is done.
5. Put sauce and fried chicken into big bowl and toss.



TIP: Instead of deep-frying the chicken, you can bake it. Coat chicken oil to the chicken, and salt it. Place it on a parchment paper-lined pan, and then bake each side at 400 degree F oven for about 20 minutes.

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Black Bean Sauce w/ Garlic

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Hoisin Sauce

The distinctive flavor of Chinese hot-spice is masterfully transformed to a delectable Asian brown sauce. The secret is a delicious web of Asian aromatics to make an instant marinade. Try it on tonight's Chinese-style Barbecue ribs. (asked to be simpler.)



Plum Sauce

Straight from the bottle, this dipping sauce brightens any Asian appetizer plate or marinated meats and poultry. With no long wait for a great flavor, it gives you the right cocktail to savory flavors and it's a great starting point for marinades and bastes.

Asian Recipe #3*

POTATO & ASPARAGUS STIR-FRY



INGREDIENTS (serves 2-3)

- 1 (6 oz) Yukon gold potato
- 1 lb asparagus
- 1 tsp grated ginger
- 2 tbsp extra virgin olive oil
- (Sauce)
- 2 tsp Kikkoman Oyster Sauce
- 2 tsp soy sauce
- 2 tsp sherry

STEPS

1. Cut Yukon gold potato into 1/2-inch-wide sticks and cut asparagus into 2-inch-long pieces.
2. Mix Kikkoman Oyster Sauce, soy sauce, and sherry to make sauce.
3. Put extra virgin olive oil in a nonstick pan and stir-fry potato for about 2 minutes.
4. Add asparagus and stir-fry another 2 minutes.
5. Add grated ginger.
6. Pour sauce over vegetables and mix well.

TIP: Use relatively thin asparagus for a perfect, crunchy texture after stir-frying.



Asian Recipe #4

CHINESE-STYLE BARBECUE RIBS



INGREDIENTS (serves 6)

- 2 tbsp and 1/4 cup Kikkoman Hoisin Sauce, divided
- 1/4 cup soy sauce
- 2 cloves garlic, minced
- 3 lbs pork spareribs, cut into 5-rib pieces
- 2 tbsp honey

STEPS

1. Combine 2 tbsp Kikkoman Hoisin Sauce, soy sauce, and garlic. Pour over ribs in large plastic food-storage bag.
2. Press air out of bag and close top securely. Turn bag over several times to coat all pieces. Refrigerate 1 hour, turning bag over once.
3. Place ribs, meaty side down, in foil-lined pan. Cover; bake at 350°F for 50 minutes. Drain excess fat.
4. Mix remaining 1/4 cup Kikkoman Hoisin Sauce and honey and brush ribs with half of mixture.
5. Bake, uncovered, 10 minutes. Turn ribs over and brush with remaining sauce. Bake 10 minutes longer.

TIP: To make these ribs more tender, covered by aluminum foil.



*Recipes #1-3 courtesy of Tomoka Kuroda-Kawano



Tomoka Kuroda-Kawano
New York-based gourmet chef, cooking both Japanese and western cuisine



Thai Style Chili Sauce

As another all-purpose sauce to Thai, Southeast Asian, and Chinese recipes, it provides a balanced blend of red chili paste and cayenne mixed with vinegar, sugar, and seasonings. Use it right from the bottle or spice it up with other seasonings to create dipping sauces or dressings with a Thai twist.



Thai Style Peanut Sauce

Blending premium roasted peanuts with naturally brewed soy sauce, sugar, wine, honey, rice, sesame oil, and a mix of seasonings and spices, it's a perfectly versatile sauce for marinating, sautéing and dipping. It's great with everything from vegetables to meats, seafood and noodles.



Oyster Sauce

Red Label® Brand is the most popular Chinese food — derives the dry-and-bent with succulent chicken and vegetables or divided over steamed greens — oyster sauce is a key ingredient in many Asian recipes. It's made by combining the extracted liquid from fresh oysters and combining it with soy sauce and a touch of brown sugar.

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Other Asian Restaurant Guide

57 Average price for dinner without alcohol. *Indicates no wait.

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(212) 463-2000	0
Lower Mid Paddy Pan	
100 10th St. (100-03)	\$10.95
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100 10th St. (100-03)	\$10.95
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"-WA DOKO DESU KA."

[meaning] Where is

[usage] A common phrase when asking directions. Put your destination in the beginning of the sentence. An example: Tokyo wa Chiyoko Street ni wa doko desu ka? or "Where is Chiyoko Street from here?"

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JAPANESE / SUSHI

Ozu Japanese Cuisine and Lounge

301 East St., 3rd Floor (at Hudson St.) Brooklyn, NY 11201
TEL: 718-353-3259 Lunch Mon-Fri 11:30am-3pm Dinner Mon-Fri 4:30-11pm
Sat/Sun 11:30am-3pm 4:30-11:30pm Sat/Sun 11:30pm-3:30-11pm

When it comes to a dining experience with an edge, Brooklyn no longer comes in second to NYC, and Brooklyn Heights certainly has its share of hip places to go to. Among them is **Ozu Japanese Cuisine and Lounge** that opened last year. Although they specialize in Japanese cuisine, the dishes feature



Asian fusion flavors, especially when it comes to the creative rolls. Chef's here were trained by a sushi master who formerly worked at Nobe, and know how to make a plate look irresistible. Every roll that comes out is elaborate and eye popping, as if you are leaping on a piece of art. Their signature dish is Yakuza Sandwich, an open sandwich on deep-fried eggplant with lobster salad and fresh salmon on top. Besides rolls, bitches lunch and dinner was just added to their menu, and they have some fantastic original appetizers that go perfectly with their special martinis. More traditional dishes like hamachi kama, tempura, and standard a la carte sushi are also on the menu. And here is a pleasant surprise, until May 31, they have a special just for Choppedsticks NY readers where a purchase of \$50 or more and mention of Choppedsticks NY will get you \$10 off the bill.

YAKUZA SANDWICH AND HARUHO RAINBOW ROLL



The elegant Nimono Kanihwa Roll (above) is composed of salmon, tuna, whitefish and eel wrapped in cucumber. All original rolls, like the newly added Double Dragon Roll with salmon, tuna and jalapeno and the signature roll, Yakuza Sandwich (below) are kept portions fairly and affordable.

3 Best Sellers

- Yakuza Sandwich \$11
- Tuna & Lobster \$12
- Tri Color (Three Way) \$11

MEXICAN / JAPANESE

Luna Burrito & Teriyaki

305 East Ave. 6th Floor (at 2nd St.) Brooklyn, NY 11205
TEL: 718-400-0102
Sat/Sun 11am-10pm, Fri/Sat 11am-11pm

"What we eat makes us," are the words of Ms. Misao Akaike, a yoga instructor and a restaurateur who established **Luna Burrito & Teriyaki** in Park Slope last year. As a cancer survivor, she spent a lot of time thinking about foods that can nurture the body to health from within. "I truly believe eating fresh and natural ingredients is best for our body. Japanese and Mexican cuisine both involves a lot of fresh, simple, ingredients, so it was natural to take the best of both worlds," explains Ms. Akaike, about her restaurant that offers some unique renditions of Mexican fare using Japanese ingredients. Though it is not exclusively vegetarian, the joint has a large variety of vegetarian and vegan items in addition to Mexican standards. Offering fresh, healthy food is their foundation and everything is prepared to order. Signature items include Ajika Burrito and Teriyaki Gyozas



with great flavors that will change the perspective of any healthy diet skeptic. The restaurant is also equipped with a Fresh Juice Bar for more nutritious goodies. With such a cozy, cafe-like atmosphere, it's a great place for a quick lunch alone or an evening drinking one of their many sake cocktails with friends.

VEGETARIAN YAKISOKE



Vegetarian Yakisoke (above) and Sopa Frijoles (below) are other customer favorites at Luna Burrito. The burrito comes with shrimp, chicken or pork for those who prefer to have meat. Sopa Frijoles made with homemade wheat gluten rolls with onion, beans, rice and guacamole.

3 Best Sellers

- Chicken Burrito \$7.50
- Vegetarian Quesadilla \$4.75
- Black Bean Soup \$4.50

JAPANESE

Wasan

138 E. 4th St. (bet. 1st & 2nd Ave.) New York, NY 10002
 Tel.: 212-777-7839 / www.wasan-ny.com
 Tue-Sun 5-11 pm

Amongst the array of Japanese cuisine options in New York, **Wasan** makes its mark with an innovative and creative concept: traditional Japanese "teppan" infused with a touch of modernity. Wasan's name has been inspired by three distinct concepts which ensure the highest quality and dedication put into each dish: local, seasonal, healthy. Mr. Koisumi, the director, believes that the combination of these three elements makes for a perfect dining experience. He decided to pair his vision with two former chefs from the Waldorf Astoria's "Isagiku". One example of this fascinating combination is the Shrimp Tempura appetizer. While chef Kitagawa masters the art of making a tempura, chef Sakurai incorporates



beef of tortilla chips on the final coating that contributes a surprising crunchiness to a Japanese culinary classic. Also, Wasan's menu is deeply rooted in the New York local markets. Chef Kitagawa spends most of his mornings scouting the farmers' markets looking for the best regional products. The creative aesthetic combined with innovative fusion for every dish make the Wasan experience a new dining landmark in the East Village.

PICKLED VEGETABLES



Dumplings or pickled vegetables is a traditional appetizer in Japan. The English cucumber pickled overnight in lightly-salted water gives perfect crunchiness. The watermelon radish prepared in a combination of sumi to bring out its vibrant pink color and subtle spiciness.

3 Best Sellers

- Pickled Vegetables \$5.50
- Uni Lover \$12.50
- Ubagai Tempura \$17

JAPANESE / KOREAN / SUSHI

gowasabi

36-42 38th Ave. (bet. 38th St.) Astoria, NY 11103
 Tel.: 718-284-2366

Mon-Thur 12 pm-10 pm Fri 12 pm-11 pm Sat 1-4:15 pm Sun 1-10 pm

Astoria Queens is known to be one of those nooks with an eclectic mix of dining choices. Among these, **gowasabi** is unique in that it gives you the choice of authentic Japanese and Korean cuisine all in one place. The establishment is the creation of owner, Mr. Kenny Chu, a Korean native, who has lived in Japan for a decade, working in the food industry there. His motto is to offer his customers great quality cuisine using top quality ingredients for very affordable prices. Not only that, many of the dishes, especially on the "teishoku" menu are made from scratch, creating real home-cooked flavors. The menu covers most Japanese and Korean standards, and both bibimbab and adon-noodles are the establishment's signature dishes, as the recipes came from masters of the respective cuisines. For those who are looking for something more out of the box, gowasabi offers that



too with **Sumo Budo**, creative rolls twice the size of a regular roll, decorated with original sauces. "We try to have everything for everyone", explains Mr. Chu. The simple, laid-back atmosphere makes it easy for groups or couples to enjoy a casual, yet delicious meal for a fraction of the price in the city.

GOWASABI DUMPER BOAT FOR TWO



gowasabi Dumper Boat for Two (\$15) is a dish that cannot be beat. The boat includes several pieces of salmon and homemade style homemade bulgogi, chicken tempura, assortment of tempura, beef tempura, your choice and rice. You finished an entry with this.

3 Best Sellers

- Sumo Budo \$8.50 (\$2.50 \$6.00)
- Sushi Special \$25
- KoriDori Bibimbab \$15

The Secret Behind Quality Seafood from Tsukiji: True World Foods

The Tsukiji Fish Market of Tokyo is the world's largest seafood market and brings together the best seafood from all over Japan. Since its opening in 1935, Tsukiji has served Japanese—the world's largest seafood-loving population—as well as the world's epicureans. But why is the seafood from Tsukiji so sought after?

"No other products have as good quality as Tsukiji products," says Chef Katsuhiko Nakajima of Shokushi, in Mahwah, Minnesota. "Japan's seafood is renowned by Japan's climate and geography. We have a lot of rain, and water flows through the area into the ocean. Then the sea around Japan has such a rich ecosystem that it attracts so many kinds of fish. Tsukiji carries the best of all the kinds." The purveyor for Chef Nakajima is True World Foods, which has established a thorough, door-to-door distribution network for bringing fresh, quality seafood from Tsukiji to the U.S. Mr. Shigeru Arai, sales manager of True World Foods, knows Tsukiji's products inside and out, including the best catch of each post, on every kind of weather, and in all the ocean's currents.

The secret to Tsukiji's high-quality seafood is not just the seafood. True World Foods has developed a special preservation method to keep the highest possible level of freshness while delivering seafood from Tsukiji to New York chefs. After being caught in the ocean, fish are killed using the traditional *ike jime* method, which helps to retain

much freshness. Fish are then placed in ice water to drain the blood. Along with the incredible level of freshness, the *umami* (flavorfulness) of the fish is heightened during transport. "It is much more flavorful than seafood from any other area," says Chef Hideo Kurihara of Ukenokamura, an authentic restaurant (traditional, hand-formed sushi developed in Tokyo, the former name of Tokyo) restaurant in Norfolk. He uses products from True World Foods for more than 90% of his menu and highly appreciates the Tsukiji seafood. "I can use practically any seafood and make it tasty through its preparation, but in terms of the quality of the seafood itself, nothing can beat Tsukiji."

The variety of Tsukiji seafood also attracts food experts. "We often see very interesting seafood delivered by them," says Chef Noriyuki Kobayashi of Miya, a high-end Japanese restaurant that regularly uses True World Foods' products. Mr. Arai of True World Foods reveals, "Depending on the previous night's weather conditions, I can tell what will be the best catch from the ocean each day. That results in the wide variety in daily seafood deliveries from True World Foods." Unspecial seafood in stock also inspires chefs to create special menus and seasonal dishes. Mr. Arai continues, "We see the source for Japan's rich seafood selection. If I can find the best of something, I will send it to New York restaurants."



Thinking about seasonal and regional differences, Chef Nakajima of Shokushi has learned how to serve the best use of fish.



Spreading appreciation for authentic taste is his life's work. In addition to serving authentic sushi at Ukenokamura, Chef Kurihara holds workshops for those eager to learn how to make sushi.



A source the professional is one of the essential skills of a chef: sushi chef, Chef Kobayashi of Miya is particularly good at choosing matching dishes.

In Season this month Hotoru-ika (firefly squid)

Hotoru-ika is caught in Tama Bay Prefecture. It looks sparkling light like a firefly in the sea, so it is called *hotoaru-ika* (firefly squid). In Japanese restaurants it is often served with vinegar rice as an appetizer.



In Italian restaurants it is also popular as a spring pasta dish.



Hotoru-ika Pasta with Marlin Clam and Chili created by Chef Carlos Morales of Bellini's.
<http://www.ubertasting.com/>



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True World Foods is the premier wholesaler and distributor of a full line of fresh and frozen seafood and specialty gourmet items in North America. True World Foods brings quality seafood to the U.S. market directly from Tsukiji fish market.

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www.trueworldfoods.com



Tsukiji Express www.tsukijiexpress.com
Ito-Que Migano www.ito-que.com



"All kinds of seafood gather in Tsukiji from all over Japan. That is because every day we find the best possible catch of each kind of fish by looking at clouds, watching tides, and checking the weather men. That is how to select the best fish each day," says Mr. Shigeru Arai, True World Foods' sales manager.

Don't Give In to the Disaster - Asabiraki Brewery

The Asabiraki Brewery in Iwate Prefecture suffered severe damage from the 9.0 magnitude giant earthquake and subsequent tsunami which devastated the coast of northeastern Japan on March 11th. At the time the earthquake struck, the overseas marketing manager, Hirohisa Kikuchi was working in San Francisco. While the information, communication, and transportation systems were in chaos due to the disaster, he frantically made his way back to Iwate. Mr. Kikuchi wrote this letter sharing his thoughts on the reconstruction of the Asabiraki Brewery, Iwate Prefecture, and Japan.



On the day following my return to Iwate, I took my wife's fuel-efficient car and set out for the company headquarters. The gas tank was half empty. In the management meeting, the president instructed us to check the current condition of our employees, their families, our customers, our stock, and everything else, and informed us that due to the gasoline shortage, it was decided that 50 percent of employees would remain at home on standby. Leaving the brewery, the stiffness of the town gave me a strange feeling. I felt the atmosphere was *busoto*.

Three days later, at another managers meeting, we received a plan from the president. "The managers will put all their effort into raising finances, the sales department will search out and pioneer new markets, the overseas group will revise their plans and resume work abroad as soon as possible, and all other staff will assist the sales department." This encouraged me, made me feel relieved.

The brewers and production staff had continued working on brewing every day even after the disaster. Because of the gasoline shortage they were not able to operate the machines. The tanks of crude oil, as well were almost depleted, and all of it was concentrated in production, so the heaters were turned off, and everyone had to work in heavy coats.

Our sales were 10% of normal. The Iwate coastal area financial markets are in a state of destruction, down 40% according to estimates. But when I open my computer, almost all of the mail is from American customers and acquaintances of mine who live far away. "We're worried about you, we're going to send help. America is sending aid," they say. With the help of this support, the atmosphere inside the company, and the president's decisions, wonder and bravery are springing up everywhere.

We received another message from the president, "Don't just work for yourselves, our products make use of resources of Iwate. Doing your best in business will contribute to the recovery of Iwate." Then we bottle our brewing water in 500 ml bottles and ship 1,200 bottles for aid.

The Asabiraki Brewery might not be very well known, but since 1958 it has won awards 16 times at the National New Sake Appraisal, more than any other brewer in Japan. A super-premium sake created by the top ranked brewmaster, the gojuku junmai daigyo, "Yokosue", entered

the U.S. in March. Many New York restaurants that sampled this sake rated it "perfect". One more recommendation is the journal *oo-karakochu*, "Suifu". This sake was made to accompany a meal. It's good if you drink it by itself, but if you enjoy it with a meal, it becomes even more delicious and it makes the food better too. Especially good with sashimi with salt, and tempura with salt, drink Suifu while eating and your enjoyment will double.

Asabiraki stays close with Iwate's resources, products and supplies, so we want to help as much as possible with the local recovery. Currently, the company has returned to its normal functioning but sales are still low. However, all of the sales is safe and unharmed. So when you enjoy sake, please support Suifu of Asabiraki. It is integrally tied to the recovery of Iwate. Thank you so much.

*Asabiraki company is 157 miles from Japan's troubled power plant. Every day Iwate Prefecture measures the levels of radiation and according to the results, there has been no elevated levels of radiation detected in Iwate.



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2 W 32nd St, 3rd Fl., New York, NY 10001
TEL: 212-685-7272 / www.kirakuya-ny.com



Japanese Restaurant Guide

\$25 Average price for 2 diners (tax & tip included)



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560 Columbus Ave. (btw 57th & 58th St.)
212-361-6100

Upper West Bar Masa
700 Madison Ave. 10 Columbus Pl.
212-421-6800

Upper West Don Japanese Restaurant
2001 Broadway (btw 59th & 60th St.)
212-471-5555

Upper West Gari
550 Columbus Ave. (btw 75th & 76th St.)
212-321-4412

Upper West Hana
400 Amsterdam Ave. (btw 69th & 71st St.)
212-757-0400

Upper West Ichu Restaurant
580 190th St. (btw Madison & Columbus Ave.)
212-463-4201

Upper West Kizumi
560 Amsterdam Ave. (btw 69th & 71st St.)
212-757-0400

Upper West Kouzan
580 Amsterdam Ave. (btw 69th & 71st St.)
212-321-4412

Upper West Kuroi Sushi
580 190th St. (btw Madison & Columbus Ave.)
212-463-4201

Upper West Momo Sushi
200 Columbus Ave. (btw 75th & 76th St.)
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400 Amsterdam Ave. (btw 69th & 71st St.)
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1221 1st Ave. (bet. 5th & 6th St.)
212-451-7478

Upper East Ka Sushis (York Ave.)
1970 York Ave. (bet. 95th & 96th St.)
212-753-8535

Upper East Kaito Sushis
390 E. 124th St. (bet. 114th & 115th Ave.)
212-497-1238

Upper East Kresana Sushis
1617 1st Ave. (bet. 5th & 6th St.)
212-269-2178

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1349 Lexington Ave. (bet. 10th & 11th St.)
212-752-6254

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471 E. 75th St. (bet. 74th & 76th Ave.)
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Upper East Shiro-Shiro 70
314 E. 78th St. (bet. 1st & 2nd Ave.)
212-693-6633

Upper East Sushi Hana
120 E. 2nd Ave. (bet. 7th & 8th St.)
212-214-8257

Upper East Sushi of Gori
402 E. 108th St. (bet. 1st & 2nd Ave.)
212-693-1238

Upper East Susho Sushis
1747 1st Ave. (bet. 1st & 2nd Ave.)
212-693-6633

Upper East Susho Sushis
1747 1st Ave. (bet. 1st & 2nd Ave.)
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Upper East Tetsu 72
1480 Lexington Ave. (bet. 72nd & 73rd St.)
212-423-1238

Upper East Tenzen
397 1st Ave. (bet. 7th & 8th St.)
212-693-6633

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1480 Lexington Ave. (bet. 72nd & 73rd St.)
212-423-1238

Upper East Tetsu 72
1480 Lexington Ave. (bet. 72nd & 73rd St.)
212-423-1238

Upper East Tokyo 80
244 E. 78th St. (bet. 1st & 2nd Ave.)
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Upper East TORI SHIN
1110 1st Ave. (bet. 10th & 11th St.)
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Upper East Toshi Restaurant
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Upper East Wajima
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1110 1st Ave. (bet. 10th & 11th St.)
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Midtown West

Midtown West Aki Sushis
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Midtown West Aoki
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Midtown East **Cafe Zaipe Midtown E.**
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Midtown East	Box Search Film
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Midtown East	Box Search Film
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Midtown East	Box Search Film
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Outlets	Karaoke Club
1000 1st St. New York City 212-375-1218	(\$10 cover)

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Outlets	Karaoke Club
1000 1st St. New York City 212-375-1218	(\$10 cover)

Answer our monthly survey & receive Maeda-en Genmai-cha Brown Rice Green Tea with Matcha (2g x 100 packets) (10 prizes)

Enter before May 15, 2011

Chopsticks NY® would like to get as much feedback from readers as possible. Please tell us what you think about Chopsticks NY® by answering the following questions

PRIZE OF THE MONTH

10 lucky survey participants will receive 100 packets of Genmai-cha with Matcha from Maeda-en. This new packet combines popular sencha (green tea) with genmai (brown rice) and 100% Japanese-grown matcha (powder green tea). The brown rice adds a dark and toasty aroma while the sencha and matcha add a deep and rich tea flavor. This is truly a remarkable blend!



Q1 Please tell us the title of the article that you find most interesting and why.

Title _____
Why I liked it: _____

Q2 Please tell us which information in Chopsticks NY® you have found useful and actually took advantage of (Please specify the name of the service you need) (e.g. I went to Chopsticks Restaurant and ate the Special Ramen in their ad)

Please share your personal information with us.

Name: _____

Age: a 24 & below b 25-34 c 35-44
d 45-54 e 55-64 f 65 & over

Gender: a Male b Female

Occupation (optional): _____

Ethnic background (optional):

☐ Asian ☐ Japanese ☐ Mexican American/Black
☐ Hispanic ☐ Multiracial ☐ Caucasian ☐ Other

Send email to: _____

Three Ways to Answer the Survey

1 Go to www.chopsticksnyc.com/survey.php 2 Fax to 212-431-1944
3 Email to survey@chopsticksnyc.com

Let's Eat the Season

-Strawberries-



Although we see strawberries in the market all year round, the high strawberry season is actually right now, April and May. This means that you can find more varieties of strawberries in the markets these days and that they are full flavored, more nutritious, and reasonably priced. Why not enjoy them? Here, Misako-san introduces a traditional Japanese dessert that maximizes strawberries' sweetness and freshness. This dessert looks like a regular milk jelly but tastes a bit

different because the substitutes agar-agar for gelatin, which gives it a unique texture. It is less gummy and feels crisp on the tongue. Agar-agar has been used in Japanese cuisine traditionally, and milk jelly with agar-agar is a popular homemade sweet. Strawberries add a seasonal touch to this lovely dish and make it the perfect dessert for this transitional period from spring to summer.



Strawberries in Milk Jelly with Agar-Agar



[INGREDIENTS] (Serves 4)

- 1 package (4 grams) agar-agar powder
- 1 cup sliced strawberries
- 3½ cups water
- 1 cup milk (can be soy, almond, or any other type of milk)
- ½ cup sugar

[DIRECTIONS]

1. Put water in pot. Sprinkle agar-agar powder and stir well to dissolve.

2. Turn on heat and bring mixture to boil while stirring.

3. When it boils, lower heat and keep boiling for another 1 minute and add sugar.

4. When sugar is dissolved, turn off heat and add milk. Let sit for about 30 minutes to cool.

5. Put sliced strawberries in mold of your choice and pour in agar mixture.

6. Cool in refrigerator for at least half an hour. When agar is set, it's ready to be served.



Tip: Agar-agar is a great substitute for gelatin. It's made from seaweed, so it's very rich in fiber and minerals. It's also vegan friendly!



MISAKO SASAKI Japanese cooking instructor/food consultant
Misako teaches authentic Japanese cooking, focusing on simple, delicious, and healthy home-style cooking using seasonal and local ingredients.
TEL: 646 265-9513
Website: japanesecookingstudio.com
Cooking video: yelp.com

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Den's Tea is a renowned tea merchanting company that has been involved in the Japanese tea trade for over 100 years. In North America, it has provided high quality, fresh and authentic Japanese green tea for 10 years with the intention of spreading Japanese tea as well as being an unbiased source of information on Japanese tea and tea culture. "Experience yourself" in the joy of Japanese tea through the products from Den's Tea.



We currently are having a special sample for those interested in it. It goes for only \$2.00. Sample for \$2.00.

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HANAMI-ZAKE: ENJOY CHERRY BLOSSOMS, DRINK SAKE, AND SUPPORT JAPAN.

Literally meaning flower viewing, "hanami" refers to a popular leisure activity among Japanese, watching cherry blossoms with friends, family, co-workers, etc. to appreciate the moment of happiness. Drinking sake during hanami makes the mood even happier, it's called "hanami-zake." It's the hanami season now, but in Japan, people are discouraged from going out for hanami this year because of the earthquake and tsunami, which devastated the Tohoku area (Northeastern part of Japan). Currently in Japan, people are not in the mood for spending money and enjoying life. However, this trend will make the economy fall behind. This is why Hana-Sake Nippon (www.hana-sake.jp) was established. The group was formed right after the disaster to support the sake industry in the heavily damaged areas (Iwate, Miyagi, and Fukushima) by promoting hanami-zake. Consuming sake helps not only the

sake industry but also local agriculture, distribution and retail businesses. So, by just drinking and enjoying sake, you can help Japan.

Also, in New York, there will be some Japan relief sake & food events taking place. On April 27, "New York Loves Japan: A Sake & Chef's Tasting to Benefit Relief Efforts in Japan" will be presented by Project Ry Project. They will offer over 100 different sake pairings with food prepared by 15 premium restaurants. The proceeds of the event will be donated to the Japanese Red Cross Society (www.nylovesjapan.com). On May 13, The Aloha Sake Club will create an evening of sake tasting in support of northern Japan. They will present Sakes from all over northern Japan from the prefectures of Hokkaido, Aomori, Iwate, Yamagata, Miyagi, Fukushima and Akita. All net proceeds and donations will go to areas affected

by the earthquake and tsunami. (800.252-682-4398, supportthat.net)

From May 19 to June 30, Robataya in the East Village will conduct a campaign to introduce the food, sake, and culture of northern Japan to customers, in support of the recovery from the earthquake and tsunami. They will highlight the food and drink of northern Japan by creating a special menu to feature cuisine of the region, and offering discounts on sales from the various prefectures (www.robataya-ny.com).

These events will be a great introduction to new sakes you have not tried before. Enjoying sake and contributing to the recovery of Japan—why not take such a wonderful opportunity.

HANA-SAKE NIPPON

Here are the messages from three of the participating breweries in Hana-Sake Nippon, whose sake are available in the U.S.

Kazuo Kaji, 5th generation president of Kusaka Bijin Brewery

In northeastern Japan, the situation is such that many people think, "this is no time for drinking sake." However, if we continue this way we will suffer a second disaster economically. Drinking sake lifts people's spirits. It helps people heal. We the people of northeastern Japan hope that people will support us by drinking our sake. So often times abstaining, we hope that you enjoy some sake and go out for "hanami" (cherry blossom viewing). Sake lifts people's spirits, makes food taste better, and enriches the time we spend together. We truly hope that you will drink sake and energize yourself, and spread some of that energy around northeastern Japan. Here at our brewery in Iwate, we want to continue to make sake that's even better than it was before and use our



strength to help the coastal areas in any way we can. To that end, we ask you to please support us by drinking the sake of Iwate Prefecture.

Kusaka Bijin Brewery: www.kusakabijin.co.jp

Masahiko Fujie, brewmaster of Asahihei Co., Ltd.

At this time I would like to extend my deepest sympathies to all the victims of the great earthquake and tsunami. The current mood of many is to abstain from drinking sake, but since older times, sake has been thought of as a great healing remedy. I ask you, for the future of Japan, for the recovery of Iwate Prefecture, please enjoy sake. Sake will not give up. Japan will not give up. I thank you for your support.

Asahihei Co., Ltd.: www.asahihei.co.jp



Hirotaka Yabumoto, brewmaster of Tsukinowa Brewery

Due to the earthquake the black cherry that was a symbol of our brewery collapsed, and the brewery suffered severe damages. But now, we are all working toward recovery with burning desire. Currently all of Japan is enguiled in a mood of abstaining from sake. So not only have we suffered damage from the earthquake, but now we are facing a situation where we cannot sell our sake. This is extremely worrisome. Sake always brings people's hearts together. People should be thinking, "Let's lift our spirits." "Let's cheer up." We want to continue working to make sake, while enjoying you all sitting under the cherry blossoms and drinking up. Everyone please support us by drinking sake from Iwate Prefecture. Tsukinowa Brewery: www.tsukinowa-ibw.co.jp





A Shochu Moment with Kyoya

• Miyazaki's Oldest Shochu Distillery •
Vol. 41 "Heihachiro"

We wish to convey our deepest sympathies over those who suffered the devastating earthquake in northern Japan. As Japanese citizens, we would like to express our sincere appreciation to the disaster relief activities and supports from all around the world. Near our brewery, is Aburatsubo port where fishing boats from northeastern regions in Japan drop in seasonally. On each occasion, the fishermen brought back our Shochu to their homes and helped to make it popular there. We have been connected with the northeastern regions through the port for many years and we are all connected in our hearts.

Shinichiro Watanabe



Aburatsubo port boasted the largest catch volume in Japan before the Second World War.

Monde Selection

2007 International Wine & Spirit Competition

2008 International Wine & Spirit Competition

2009 International Wine & Spirit Competition

2010 International Wine & Spirit Competition

2011 International Wine & Spirit Competition

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SAKE TIPS



Calling all Sake Lovers of the World! Drink For Japan

Sake today more popular than ever not only in America but all over the world. However, only a few of the Japanese that make the beverage are still in no state to be drinking until the country finds relief on its feet again. As Japan faces hardships and efforts to get back on track following the recent disaster, one of the ways we who live outside of Japan can help is to support our country in such ways as possible. One way is to drink the domestic and spirit drinks. Sake is food the economy here. Many of the top quality sake such as Nishiki, Higashi, and others produced in prefecture at that region, and sake makers in those areas are doing their best to keep Japan's sake drinking tradition alive. So we are calling on all our sake-loving neighbors in the world to show support for Japan by drinking and appreciating sake like you never have before. As you do so, remember that every little bit will be helping a whole lot more in that region.

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*From left: Purikuchi, Gensho Yumoto Sake, Kiri, Kiri, Kiri

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striven to have sake that
our customers will love to
drink, while respecting
the traditions of our
profession, and never
forgetting to be
innovative and creative.



The Gensho no Moku is awarded by the Ministry of Health, Labor and Welfare
and the Medal of Honor is awarded by the Japanese Emperor

Kuromaru: A Bottle That Can't Go Wrong

When Chopsticks NY came across Allendale Liquor, in the quiet little town of Allendale, we were happily surprised to see a liquor shop with a selection that covers all the basics of Japanese beverages like sake, and shochu. Seeing shochu in such a place was a true testament to shochu's importance in the lives of ordinary Japanese people living in smaller American cities, wherever Japanese communities go, shochu quickly follows. And right there among the selection that made it to the shelves of Allendale Liquor was Suntory's sweet potato-based shochu, Kuromaru. We asked Mr. Tony Xia, the owner of the establishment about the trends of shochu in his store, and how Kuromaru made it into his lineup.

Have you always carried Shochu?

Since I bought this place five years ago, I have carried shochu. I carry it because we have a Japanese restaurant nearby here, and the restaurants in this area have no liquor license so customers have to bring their own.

Since when have you carried Kuromaru?

We've carried Kuromaru for about a year now. We wanted to have something that had a good following, and some recognition, and our distributor suggested Kuromaru. It has not disappointed so far. We get a lot of repeat orders with this shochu, and it seems like a bottle that can't go wrong for those who love shochu. The same company, Suntory also makes whiskey, Yamanaka, which we also carry.

Is Japanese whiskey well known?

Not really. I don't think many people know Japan even makes whiskey, but people that are into whiskey, those that know, definitely know about it, and it has a very good reputation.

Who buys Kuromaru?

Usually it's the Japanese customers. There is a large Japanese community here that tend to buy Kuromaru, but that is slowly changing. Many non-Japanese people are now starting to get more familiar with shochu, although it is not as popular as sake just yet. But as Kuromaru's case, the brand has a solid name value that customers recognize.

How would you describe Kuromaru?

Clean with a hint of sweetness from the sweet potato. The alcoholic content is much lighter than western hard liquor so it's very easy to drink.

I see that you carry Korean soju as well. What is the difference in your opinion?

I think that soju tends to be sweeter because it is made with 100% sweet potato while some Japanese sweet potato based shochus are often mixed with barley.

What do you think is the best way to enjoy Kuromaru?

I would think room temperature.



Allend Liquor carries 4 kinds of Japanese shochu and 3 kinds of Korean soju. The Japanese shochu lineup here covers all the basics from barley based to sweet potato, rice, and sakumae. Kuromaru's versatility and its slightly quality when it comes to pairing makes it a great representation of the sweet-potato category.



Allendale Liquor
101 W Allendale Ave., Allendale, NJ 07401
TEL: 201-297-7665



Kuromaru

Sweet potato shochu with a mild and brilliant taste and a clean finish.
Sweet Potato Shochu 30% Alc./Vol.

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What is SHOCHU? What is i i c h i k o ?

Ichiko's hometown, Usa City ~Cultural Fusion~

This time we will introduce the birthplace of ICHIKO: Usa City, Oita Prefecture. When you write USA in cursive, it looks like the United States of America, but in fact it is the name of a Japanese city. In this city, ichiko was born, and from there it spread throughout Japan, and eventually to Japanese restaurants in the U.S.A.



A land of fusion and various cultural influences "Usa City, Oita Prefecture"

Ichiko's hometown "Oita Prefecture" located in the northern part of Kyushu, is an area surrounded by mountains and rich in natural beauty where premium fish are caught in the sea, the nationally known brand of Bungo Beef raises their cows, and high quality shiitake mushrooms grow. It is also home to two of Japan's leading hot spring sites, Bungo Onsen and Yufuin Onsen.

Generally, southern Kyushu has a warm climate compared to the rest of Japan, so it is difficult to brew sake (nihonshu). Kagoshima Prefecture and Okinawa Prefecture, because they had a lively cultural exchange with China and Thailand, developed the culture of making a unique distilled liquor (shochu). On the other hand, Oita Prefecture, located in the northern part of Kyushu abounds with rice farming and it gets cold in the winter so it has a suitable climate for brewing sake. There are many sake makers located there.

Sanwa Shuzo, the company that produces ichiko, has made sake for many years. In this long history of making sake, artisans or "brewmasters" developed advanced techniques. Also, in Usa City, after the rice harvesting season, barley has long been grown from winter until spring and today Usa devotes more land to cultivating barley than anywhere else in Kyushu. So barley products like barley mizu (which uses barley koji (microorganisms)) have become beloved staples in the local people's lives. (Most Japanese miso is made with rice koji).

Ichiko was born in 1879 from the fusion of

the techniques of the sake brewers, the long history and culture of barley koji, and the shochu culture from southern Kyushu. In Usa City, the unique local conditions gave rise to mugu shochu, a new type of shochu made with only barley and barley koji, which was unknown in southern Kyushu and achiko, the shochu with the barley aroma and refreshing flavor was born. Truly born out of the fusion of the local natural resources, barley culture, sake making techniques and shochu culture, ichiko is an original Japanese distilled liquor that has spread throughout the country.



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<http://www.ichiko.co.jp/en>



New Style Spirits

Brewed for the American scene, ichiko seltzer 20% is a product that American sake lovers will definitely enjoy. It is recommended on the rocks or ice-cold straight up.





Grocery & Sake Guide

The following is a list of stores where you can buy Japanese food and liquor.

Coupon available at www.dojodoriya.com

GROCERY

MOMI very & 114th	
208 Broadway (E 104 St & 110 St)	Japanese
709-643-2200	
M. Iwano & Co.	
1282 1st St (bet 3rd & 4th Ave)	Japanese
212-255-0888	
Katsuragi & Co. Inc.	
234 E 30th St (bet 27th & 31st Ave)	Japanese
212-255-0888	
Swedish Meat Market	
10 East 10th St (bet 8th & 12th Ave)	Japanese
949-089-0290	
Yogens	
34 E 14th St (bet 12th & 16th Ave)	Japanese
212-475-0111	
H Mart New Ark Bronx	
20 W 23rd St (bet 1st Ave & Broadway)	Japanese
709-643-2200	
Wherry's	
10 E 2nd St (bet 1st Ave & Broadway)	Japanese
212-255-0888	
Japan Provisions Dept	
10 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	
JAS Mart	
30 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	
MOMI Village	
30 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	
Swedish Meat Market PI	
4 Broadway St (bet 1st Ave & 3rd Ave)	Japanese
212-255-0888	
Tokyo Mart	
11 Midway St (bet 8th & 12th Ave)	Japanese
212-255-0888	
Pearl River Mart	
47 Broadway St (bet 1st Ave & 3rd Ave)	Japanese
212-255-0888	
Swedish Meat Market	
4 Broadway St (bet 1st Ave & 3rd Ave)	Japanese
212-255-0888	
Malaysia	
30 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	
Family Market	
20 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	
H & Y Marketplace	
10 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	
H Mart Manhattan 158	
158 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	
H Mart Manhattan 158	
158 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	

H Mart Union	
10 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	
H Mart Manhattan Park	
10 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	
H Mart Woodside	
10 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	
Sakura-yu	
10 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	
H Mart Green Week	
10 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	
Nara Japanese Foods	
10 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	
Shoe Huggers Co	
10 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	
SABO	
10 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	
US Seafood	
10 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	
Fiji Meat Scales	
10 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	
H & Y Marketplace	
10 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	
Kam Sea Foods	
10 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	
MLJ Market	
10 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	
Ukulele	
10 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	
Azeo Market	
10 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	
Fiji Meat Convent	
10 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	
Million Asian Market	
10 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	
H & Y Marketplace	
10 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	
H & Y Marketplace	
10 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	
H Mart Cherry Hill	
10 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	
H Mart Englewood	
10 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	
H Mart Little Ferry	
10 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	
H Mart Ridgefield	
10 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	

Midoriya Marketplace	
10 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	
Edgewood Holstein	
10 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	
Maide	
10 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	
Tokyo Japanese Store	
10 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	
SAKE	
Guthrie Wines & Liquors	
10 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	
Nancy Wines	
10 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	
Gee Net Wine & Liquors	
10 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	
Matus Wines	
10 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	
Antennae Wine & Spirits	
10 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	
Eckman Liquors	
10 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	
Landmark Wine	
10 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	
MLK Liquor	
10 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	
United Spirit Wine & Spirits	
10 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	
LE DU WINES	
10 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	
Aster Wines & Spirits	
10 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	
SAKAYA	
10 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	

Warehouse Wines	
10 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	
East Village Wine	
10 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	
New York Wine Exchange	
10 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	
September Wines & Spirits	
10 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	
Greyette Wine	
10 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	
Smith and Vase	
10 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	
Albion Wine & Liquors	
10 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	
Dele Super Market	
10 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	
JAPANESE WHOLESALER	
Pakeween Trading	
10 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	
JFC International Inc.	
10 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	
Central States U.S.A. Ltd.	
10 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	
Bloss Trading Co., Inc.	
10 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	
New York United Trading Inc.	
10 E 10th St (bet 8th & 12th Ave)	Japanese
212-255-0888	
Nishimura Trading Co., Ltd.	
10 E 10th St (bet 8th & 12th Ave)	Japanese
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The 4th Annual Cover Artist Contest

Cover Artist Wanted

Chopsticks NY® is currently looking for a talented artist to contribute cover art for the year 2012. Anybody can enter the contest. No experience required. We look forward to your fresh ideas, unique approach, and original view.



Entry Rules

Submission materials

1. A short essay explaining your approach to the cover of Chopsticks NY®. Clearly how you think your artwork represents the concept of the magazine.
2. A CD with sample images you would like to use for covers. You also can include your portfolio on the CD.
3. Your resume. (Please mail all of the materials to the address below)

*PLEASE NOTE – Submitted Materials Will NOT Be Returned. Do not send original artworks.

Trend Pot NY, LLC.
Attn: Chopsticks NY Cover Contest
411 Lafayette St., 3rd FL, New York, NY 10008

APPLICATION DEADLINE: MAY 20, 2011
NO ENTRY FEE REQUIRED

*Call or email for details: 212-431-0970 (x113) or kamure@trendpot.com

Presented by **CHOPSTICKS NY**

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Tamanoi



Shop Guide

The following is a list of shops where you can buy Japanese goods, services and art.

❑ Coupons available at www.shopsticksonline.com

FASHION

Upper West **Girl's Kite**
601 Broadway St. (bet. 7th & 8th St.)
212.799-0493 **Clothing**

Upper East **R by Hippo**
1910 Third Ave. (bet. 10th & 11th Ave.)
311.722-6648 **Clothing**

Upper East **Seign Accessories**
240 Madison Ave. (bet. 33rd & 34th St.)
212.684-0795 **Accessories**

Upper East **SEIKO JEWELRY**
1041 Madison Ave. (bet. 33rd & 34th St.)
312.684-0795 **Jewelry**

Midtown East **Mika House**
1008 3rd Ave. (bet. 33rd & 34th St.)
Clothing

Chelsea **Jeans Yoshioka**
213 10th Ave. (bet. 1st & 2nd St.)
212.366-4102 **Clothing**

Greenwich Village **Ripple**
1001 10th Ave. (bet. 1st & 2nd St.)
212.366-4102 **Clothing**

Greenwich Village **Ripple**
1001 10th Ave. (bet. 1st & 2nd St.)
212.366-4102 **Clothing**

Midtown East **Mika House**
1008 3rd Ave. (bet. 33rd & 34th St.)
312.684-0795 **Clothing**

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935.214.4983		
Florida	Zachry Corp.	
188 Plymouth St. Fort. Jay 3, FortCt		Bank
754.476.4983		
Olemiss	Autism Center	
35-22 Jolly Rd. Hattiesburg, MS 39324		Autism
601.552.4983		

TRADITIONAL

Upper End	Item	Reference
1980-1990	1980-1990 (1980-1990)	1980-1990

Followers: East **Inquiries:** [Calligraphy Center](#)
 711 for info [askGMO!](#) **Followed:**
 202,491 2023

Millington Food Millwork Kitchen
 601 W. 1st St. (at 1st St.)
 (513) 486-2010

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 Delivery**

Midtown East	Precious Metals
6 Sutter City Pl. (bet. 42nd & 43rd St.)	Fine Jewels
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GALLERY

Upper Third	Gallery Salika
2019-2020 (Oct 1 - May 31, 2020)	Gallery
2020-2021	

Clasificación	Tipología	Subtipos
121 W 100-10 (Rev. 100) S 100 D 1		Subtipos

Chelsea	NYCea Gallery	
1043 Broadway Suite 1001, 10th Fl, New York, NY 10019		Gallery
212 399-0043		

Chester	Online Gallery
607 W. 2nd St. (bet. 10th & 11th Ave.) 202-698-2025	Battery

Order#	PO#	
124 W. 2nd St. Ste. 100 & 10th Ave.		Gallegos
754.289-0102		

20-44444-1 61 (Int. Pol. & Environ. Sci.)	Biology
2013 1728 20 64	

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617.267.4883

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"Great Hair Makes The Heart Merry"



Beauty Advisor of the Month: Ms. En Ishida from momotaro

What is your specialty service?

momotaro as a whole is known for the Japanese Straightening. We were one of the first ones to use it in the US, so many of our customers came here to get it. Other specialties include the Digital Perm. My specialty is Highlights

What is the most important thing to you as a stylist?

I try to create hairstyles customers can maintain in their homes easily. Also, hair can be a very personal matter. I try to be as approachable to my customers as possible so that they can feel like they can talk to me. The more I know about my customers, the better I can come up with a look that is best suited for them, and their lifestyle

hair maintenance?

I think of hair maintenance much like tooth maintenance. You go to the dentist to avoid having your tooth fall apart from cavities. Well, hair treatment should be looked at the same way. Once hair is damaged, it's irreversible. I truly believe that when you have bad hair, and you don't look your best, it affects the way you carry yourself and perform in general. Now your hair looks and feels can really have an effect on you mentally. So it's important to take care of your hair. I think of my job as helping people feel their best and do their best by making them look their best.

momotaro

21 E. 43rd St. (bet. Madison & 5th Ave.) 2nd Fl.
New York, NY 10017
TEL: 212-950-2252 / www.momotaronyk.com

Beauty Tip

from Ms. En Ishida

Most people I'm afraid do not know how to properly dry hair. The best is the way you can gently affect your hair performance. For those that like to use hair dryers, it's better to dry from back to front because the hair stays longer this way. If you don't use the hair dryer usually, combing your hair from back to front will also give you the same result.



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137 West 17th Street
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212-247-2122

For more info visit us at cowlicksjapan.com



Beauty Guide

Included groups will have a chance to give their advice and recommendations to visitors' post for you

Coupons available at www.chopsticksnyc.com

HAIR SALON

Upper West **Heidi's Coupe II**
304 Broadway 100-01
714-940-6460
T 100-
M 104-
F 104-

Upper East **Grayson-Sasaki**
Grayson-Sasaki offers a variety of hair services and products for a wide range of clients. Specialized in hair styling and hair care, they specialize in color, styling, and hair care. Japanese hair styling is a specialty of this salon. Japanese hair styling is a specialty of this salon.

388 Lexington Ave. 100-17
714-940-6460
T 100-
M 104-
F 104-

Upper East **Tomoko Shima Hair Salon**
A comfortable salon with a variety of hair services. The salon is a highly skilled hair stylist and hair care specialist. They offer a variety of hair services and hair care products. Japanese hair styling is a specialty of this salon.

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T 100-
M 104-
F 104-

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Upper East **Heidi's Coupe II**
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F 104-

Midtown East **RH Plus Salon**
The most popular hair salon in the city. The salon is a highly skilled hair stylist and hair care specialist. They offer a variety of hair services and hair care products. Japanese hair styling is a specialty of this salon.

100-17
714-940-6460
T 100-
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F 104-

Midtown East **Salon Isle**
A comfortable salon with a variety of hair services. The salon is a highly skilled hair stylist and hair care specialist. They offer a variety of hair services and hair care products. Japanese hair styling is a specialty of this salon.

100-17
714-940-6460
T 100-
M 104-
F 104-

Midtown East **Shige Kozaki**
A comfortable salon with a variety of hair services. The salon is a highly skilled hair stylist and hair care specialist. They offer a variety of hair services and hair care products. Japanese hair styling is a specialty of this salon.

100-17
714-940-6460
T 100-
M 104-
F 104-

Midtown East **WATSUMI SALON**
A comfortable salon with a variety of hair services. The salon is a highly skilled hair stylist and hair care specialist. They offer a variety of hair services and hair care products. Japanese hair styling is a specialty of this salon.

100-17
714-940-6460
T 100-
M 104-
F 104-

Midtown East **We've Hair Salon**
A comfortable salon with a variety of hair services. The salon is a highly skilled hair stylist and hair care specialist. They offer a variety of hair services and hair care products. Japanese hair styling is a specialty of this salon.

100-17
714-940-6460
T 100-
M 104-
F 104-

Midtown East **Covet Hair**
A comfortable salon with a variety of hair services. The salon is a highly skilled hair stylist and hair care specialist. They offer a variety of hair services and hair care products. Japanese hair styling is a specialty of this salon.

100-17
714-940-6460
T 100-
M 104-
F 104-

Midtown East **Wetzel Salon**
A comfortable salon with a variety of hair services. The salon is a highly skilled hair stylist and hair care specialist. They offer a variety of hair services and hair care products. Japanese hair styling is a specialty of this salon.

100-17
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Midtown East **Heidi's Coupe II**
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Midtown East **Tomoko Shima Hair Salon**
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Midtown East **Heidi's Coupe II**
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Midtown East **Heidi's Coupe II**
304 Broadway 100-01
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M 104-
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714-940-6460
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M 104-
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Midtown East **Heidi's Coupe II**
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VOLUNTEERISM MAKES THE WORLD GO AROUND

Volunteerism, a system in which strangers help other strangers in need without any kind of reward, derived from the special assets ability and desire for human beings to care for another, may exist all over the globe, and though the idea may be popular, its powers often go well underestimated. As the world witnessed the recent tragedy in Japan unfold, it became a powerful reminder to us all that without it, the world simply cannot function. Yet, disaster areas are not the only places volunteerism is needed. Often, situations that need help are not advertised, existing quietly under the radar. Just as unnoticed, however, are the local volunteer non-profit organizations that seek out individuals and situations to give help.

One such group that exists here in NY is called **NY de Volontaire** and they are helping our community in various ways. Since the organization runs one of the afterschool programs in the city, I decided to visit the program which was taking place in a recreation center in Brooklyn to see this marvelous group in action. The afterschool program, commissioned by the city, is just one small portion of the organization's work, but a very important one that aims to create a cultural bridge between the youth of America and the Japanese culture.

The program is targeted for Inner City Public School Students between the ages of 6 to 10, and the organization hosts institutions like a traveling circus making an appearance once a week to each institution. The content of the program is decided by the instructors and changes every time to keep the children engaged. The day I visited, the children were getting introduced to Japanese kimono as well as Japanese tea ceremony. Volunteers come from all walks of life, and this day there were about 12. Among them, a Japanese American man who had learned to speak fluent Japanese during his involvement with the organization for the last 3 years, and an American teacher who had been living in Japan for 8 years. This allowed the children to learn about the Japanese culture from various angles.

The volunteers greeted the children dressed in kimono as the children entered the classroom excitedly. Then the children themselves were given a choice to put on the garment. They then got into a circle and introduced themselves in Japanese, which they did very well only after a few starts by the volunteers. Then four important concepts of Japanese tea ceremony: harmony, respect, cleanliness, and calmness were introduced. The children were told to be perfectly quiet as they entered the tea ceremony room and though they were a rambunctious bunch, they paid attention very well, and seeing each of them in their kimonos and turning the cup, drinking tea with such politeness and good posture was the most adorable sight. Considering how better practice is, it was surprising how most seemed to love the tea, except for a few that did pull some faces or rub their tongues with tissues. But the part they most enjoyed was no doubt, the Japanese sweets that came with the tea.

Catching up with some of the children at the end of the day one boy said he thought the day was "a nice experience and the sweet treat was delicious", while a girl told me "the tea was awful, but the tea ceremony was quiet and nice". I could tell that not only the program itself, but each of the volunteers gave to these children and the children to the volunteers, something they would remember for years to come, which we hope cultivates a path towards a deeper cultural understanding and respect towards one another for our future generations.

—Reported by Miley Robinson

NY de Volontaire

NY de Volontaire is the local SNCFEE non-profit organization founded in 2002. Its programs include The Japanese Tea Day for senior citizens, Japanese Planting Centers for 361 Japanese Consulate Partner, 120 Japanese Planting Clubs in New York City, Study Tours and Volunteer Program for Japanese Veterans and lecture about NPO management and volunteer management.

821 W. 110th St. #1005, New York, NY 10025
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1. "There is nothing better than the feeling of strangers getting together solely to better the world." My Harika (class leader in the black T-shirt), the founder of NY de Volontaire. 2. Students learn simple Japanese words. The theme of the day is another 3. 4. Students experience traditional tea ceremony.



SENSEI INTERVIEW, VOL. 13

"IT IS MY PRINCIPLE THAT LANGUAGE SHOULD BE PRIMARILY LEARNED ORALLY/AURALLY"

Takanori Nagano (LeSalle Community College, CUNY)

How would you advise a student that might be experiencing difficulty learning Japanese?

I would tell them not to get discouraged. It is estimated that it takes 2,200 hours for an English speaker to be "functional" in Japanese, compared to 600 hours for a language similar to English such as Spanish and French, so it's not an easy language to learn. But learning a language that is so far away with such different linguistic structure and cultural awareness ultimately enables them to broaden their minds and expand themselves on a whole new level.

What do you emphasize in your classrooms?

My classrooms heavily rely on listening and speaking.

We simply expose students to the language from very early on, with teachers speaking strictly in Japanese. It is a simple fact that no child learns language from written texts. Children interact with their parents, hearing and attempting to imitate. Of course, written texts and grammar are useful and indispensable resources for adult learners, but it is my principle that language should be primarily learned orally/aurally.

What is unique about your language classes?

We offer not only beginner classes, but also a very advanced literature class where students will read and write entirely in Japanese, just as they do in regular Japanese colleges. Language taking is an

other major resource we offer our students whose a native speaker is hired to be on campus for work in tutoring during the week.

How do you encourage or motivate your students that might be experiencing language block?

Audio exposure plays a huge role in that. Often times, students can get discouraged. The amount of different grammatical rules and symbols can be overwhelming, but by learning how to listen to the language first, you start to understand the language structure through sounds and soon you will want to learn how to read and write Japanese without any mental block.

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MANGA & ANIME REPORT

Gourmet Manga

By Yusuke Nomura

This month, I'd like to talk about food-related manga, or so called "gourmet manga." As far as I know, Japanese gourmet manga started in the 70s with the *Reichman Ajiel*. After that, *Daijin* and *Cooking Papa* started during the mid 80s, and continue to this day. More recent gourmet manga has branched out into many subcategories. Below, I give some examples in each category.

Cooling Showdown

Delishio remains popular to this day. This is the ultimate cooking showdown manga. Each issue has a different theme. Seven books have been published in English and each book is a compilation of issues that share a theme such as sake, fish, sushi, toshiro, rice, and miso.

Yenko contains battle manga with gourmet manga and features funny and sexy delicious.

Specific Cuisines

There is also a range devoted to specific cuisines such as Japanese, Western Chinese, bread, dessert, alcohol etc. For Japanese food there's *Shoto no Sake*, *Chirori Sake*, *Shokunin Kissa no Sugoto*, *Ramen Hakkenbo*, *Asakushimaru* and *Sakurao*. As for

Chinese, *Chick'n Belikan* and *Nine Nine*, are famous examples. One popular Western food manga is *Banana! Part 2*. It is the story of *Banana*, a young man who fulfills his childhood dream of becoming an Italian chef. It was made into a TV drama starring Jun Matsumoto from *Arashi*.

Lieuwecht's

Miyazawa about a college student who can see and communicate with bacteria. In the beginning, this manga is about bacteria, viruses, and life at an agricultural college, but now it describes how to make food and drinks such as cheese, natto, wine, and beer using bacteria. There is an English version with the same title.

Kore no Shizuku is a best-selling alcohol-related comic, along with *Miyazawa*. It has been made into a TV drama and movie in Korea, and Korean customers came in to buy the latest issue. Americans ask about it at the store a lot but it hasn't been translated yet. It also seems to be creating a buzz in France.

There are many things that cannot be put in a specific category. *Rasa* or *Zabos* *Melish* is one of my recommendations. It is about a beautiful wife cooking for herself, and it is creating a lot of buzz. Also, *Ilustrasi* by Natsirone. One is the story of an aging restaurant manager who is losing his sight, and hires somebody to see for him. From the same artist, *GGW* is also about a restaurant manager. Natsirone One is scheduled to appear at Korpri Convention on May 10.



Number one in both quantity and quality, this is the standard for all Japanese food related things. *Oshichiyo* has been published serially from 1869 and collected into 100 Japanese paperbacks and 7 English compilation volumes to date. It chronicles the adventures of food journalists Tamaoka and Kurita



Name von Struktura

A smash hit in Japan and Korea and creating buzz in France this is one of the best selling wine ranges of all time. This is the story of Kanakazu Shinobu who is the heir to his father's valuable wine collection, but in order to inherit it, he must solve a series of puzzles left by his father.



Hanya ada 2 orang yang hadir

This is the premise of "real" (observative adoption) manga. Otaku and manga fans will push over the very cute main character Hime, as she cooks delicious foods and eats by herself. This is the story of a woman, who put her energy into cooking after being left alone by a husband who is always away on business trips.

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Make Your Own Itinerary

The home-stay program Annet offers is 100% customizable, and travelers can choose their destination, duration (usually 1 week to 3 months), how many meals to include in the stay and the type of experience they are seeking whether it be an educational tour like learning the language, cooking Japanese food, or exploring a large city, or staying in the countryside. Whenever your preference, Annet can help you connect with the appropriate local family.

Carefully Selected Host Families

Annet has host families all over Japan, so you are not limited with your choices. If travelers are interested in taking specific classes or going to schools during their stay, those arrangements can also be made.

All of the hosts are ready to receive guests, eager to befriend people from other countries, and enthusiastic to show you the authentic Japan. They are screened

thoroughly to ensure a safe and pleasant experience for all travelers. In case any problems or emergencies occur, Annet has a 24-hour hotline with an English speaker on standby for any emergency needs.

Cost Effective Travel

The average cost to stay with a family is about \$1200 yen a day, which is about \$104. The cost includes 1 to 2 meals. Because you will be living with a family, you'll have a chance to go to places that locals go, and ultimately your experience will be richer and more fulfilling. It's an ideal opportunity if you want to make local friends and get to know Japan in a short amount of time.

Greet For All Ages

Just because it's a home-stay program, it does not mean you have to be a student to get the experience. In the five years Annet has run the program, they have seen kids from Junior High to seniors in their suites, taking advantage of the program. For those who are learning Japanese, it's a perfect way to test your skills.

Annet's home-stay program promises to offer experiences you could never get if you were to stay in a hotel. When you plan your next trip to Japan, think about how you make the best of the visit.

RECOMMENDED DESTINATIONS

Although Tokyo and other larger cities have always been popular destinations for many travelers going to Japan, going to the countryside has also become increasingly popular in recent years. For those who do not know where to begin looking for a great countryside to explore, Annet has a few recommendations:

Nagano: the prefecture is probably most known outside of Japan as the host for the 1998 Winter Olympics. Located on the main island of Japan, the prefecture lies on the coast of the Sea of Japan and is known for its magnificent scenic spots. Home to many historic temples and castles, the towns in Nagano retain much of the historic atmosphere.

Nagasaki: Also located in Honshu and on the coast of the Sea of Japan, this area is known historically as the largest, and the most important port for trade with Korea and Russia. Among the young generation, it is known for the Top Rock Festival, the largest outdoor concert held every summer, that brings together more than 100,000 audience members. The area is also famous for their excellent sake and sake, so it is an ideal destination for those interested in learning about sake production.

Kyoto: The former imperial capital of Japan, Kyoto has always been one of the most popular destinations for travelers due to the city still inhering many of Japan's ancient history in its streets, buildings, customs, and even in the people there. This is where the practice of Japanese tea ceremony still exists.

Kanazawa: Situated in the northern tropical climate of Japan, this area is known for its abundant nature. Because the prefecture has both an ocean and mountains, it is one of the places travelers can enjoy scenery from both environments making it a perfect destination for foodies.

The home-stay program accepts applications all year round, however, it is best to start your application at least a month or two before your travel date to ensure everything will be ready for your arrival.

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3. Beautiful rice fields in Nagano Prefecture, one of the popular destinations for experience learning J-ENJO.

The World Heritage Sites of Japan

SACRED SITES AND PILGRIMAGE ROUTES IN THE KII MOUNTAIN RANGE

(Recognized by UNESCO in 2004)

The Kii Mountains stretch over three prefectures—Mie, Nara and Wakayama—and the three sacred sites in the area are connected by pilgrimages routes that lead to the sacred capital of Nara and Kyoto. One of the three sacred sites, the Yoshino and Guinze area, has steep mountains and serves as the sacred center of Shogun-ko, the Japanese shogun who combines Shintōism, Buddhism, Taoism, and ancestor worship. Another site, Kumano Sanzan, is the head shrine of 3,000 shrine temples in the Kumano Jingu Shimosu.

Koyasu, another site, is the deep forest where Koyasu Jingu Temple the head temple of Shingonism, is located. The World Heritage Sites have encouraged tourism to the development of Japan's religious culture over one thousand years.

Photo courtesy of Hiroshi (my change) online



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How we can help Japan

— Give Them Energy to Move On

About a week after the massive earthquake and subsequent tsunami attacked Japan on March 11, I had a chance to go back there to see how the Japanese people were coping with the devastating situation. Despite still suffering from daily aftershocks and radiation scars from the crippled nuclear plant, the Japanese really braced themselves to face reality in a calm manner, encouraged each other, and

united for recovery. However, they could not hide their anxiety and confusion regarding the reality caused by the unprecedented accident. Several people in Tokyo I talked to revealed that they intentionally avoid watching news reports because they did not want to re-experience the moment. Some others said that they drank liquor or watched DVDs at home every night to ease their anxiety. This says that many Japanese people who were not directly affected by the earthquake and tsunami were still influenced psychologically and are suffering from post-traumatic stress disorder (PTSD).

To support and encourage people who survived the earthquake and tsunami, a lot of helping hands from the U.S. have been offered already by organizing fundraising events and activities, launching donation programs, sending messages of hope as well as actually volunteering at the devastated area. These are great sources of help for the refugees and

the devastated area, and there is no ceiling for these kinds of support (See donation program list on the next page). But Japan also needs an energy boost to get over the chronic anxiety among those who are not the primary victims from the disaster. What can we do for them? There might be many approaches to solve this problem, but one important way is to keep Japan's economy healthy.

When I was in Tokyo, the city appeared to function just like normal, but stores reduced their business hours, transportation ran at only about 80%, and electric signboards were turned off to save energy. It looked like Tokyo was losing the power it used to have. People restricted their entertainment and dining out, considering the people who were heavily affected. However, such humanitarian attitudes do not always help the economy move upward. Instead, enjoying Japanese products would contribute to the recovery in the long run.



The famous billboard at Shibuya Crossing is turned off to save electricity, which supply is in shortage due to the nuclear plant malfunction.

JAPAN RELIEF AID

Japan is a country that will always have a special place in my heart. While working there through the JET (Japan Exchange and Teaching) Programme, I personally felt the warmth and kindness of the Japanese people and, in light of the tragic and heartbreaking events of March 11, I wanted to do as much as I could for the country and people that had given me so much.

While searching for ways to make meaningful contributions, I came across two groups that enabled me to reach out on a local level: the JET Alumni Association of NY (JETAANN) and "Socks for Japan." It was touching how many different JET alumni nationwide came together to help Japan. For example,

100% of all the donations made to the Earthquake Relief Fund have gone directly to local disaster relief and recovery in Tohoku and Miyagi even waived an- line transaction fees during the first month. Pooled potting in the April 7 JETAANN Fundraiser for Japan, co-sponsored by NY de Volunteers, I also experienced first-hand the remarkable power of teamwork. Various groups donated raffle prizes, many people came out to show support, and, in the end, we raised over \$10,000 during that one evening.

In addition to giving money for future rebuilding efforts, I also wanted to do something for those people who were living in shelters and had lost everything. Seeing a photograph on the "Socks for Japan" website of a survivor at an evacuation center with a smile on her face, holding up a new pair of socks, I realized that I must join this effort and decided to start a local collection.

I promoted this mission to as many people as I could and within a short time, we were able to collect

5,500 pairs of socks – and that was just the start of the work. The socks came with written words of support and we translated them all into Japanese so that each recipient could fully experience the care and well wishes being sent to them. A lot of time and energy went into this project and in addition to translating, we had to sort and individually package all of the socks and properly prepare the boxes for commercial shipping. Some participants were so inspired by our passion that they spread the word and started their own local drives. In the end, many people and companies took part in this mission to let those who had lost everything know that there are people who care and pray for them.

I am grateful to the JET Alumni Association and "Socks for Japan" for making me feel less helpless in the face of devastating catastrophes and for the assurance that we are never too far away to be able to extend a helping hand across the world.

— Lisa Baines

Currently, Japan's economy is damaged not only by the actual earthquake and tsunami but also from rumors. For example, many U.S. residents are concerned about the safety of food products imported from Japan due to the ongoing radiation situation. There is, however, no risk to the U.S. food supply for the following reasons. First, the Japanese government is using the global food safety standard to check products reported to other countries. Second, the U.S. government employs even stricter standards for monitoring imported products from Japan to secure the safety of U.S. residents. So it is nonsense to lose your chance to enjoy premium products from Japan just because of misinformation and rumors.



This year Japan Day @ Central Park will send the message of "GODHARU MATSURI" to the people of Japan through the "Japan Day" a 4 side fair in Central Park on May 8 and the "Japan Day Festival" on May 22.

Japan relief events take place every day somewhere in New York, so it is actually a good opportunity to enjoy Japanese products, foods, and culture now more than ever. The biggest events will be on May 22. The 5th Annual Japan Day at Central Park (www.jpandayny.org) and Japan Black Fair (www.jpblackfair.com) will take place in separate locations on the same day. The former will feature stage performances and activity tents, while the latter will offer Japanese tender foods and sweets as well as cultural events (See details on page 63 for Japan Day and page 62 for Japan Black Fair). Other events, activities, and donation programs are also listed in the Events section from page 60 to 63. Look for the ♥ mark that signifies events and programs that have been created to support Japan. Check out this information, have fun and help Japan to regain its energy to move on.

—Mamiko Komatsu

Japan Earthquake and Tsunami Relief Information

Groups providing support activities

Red Cross www.americanredcross.org

Mercy Corps www.mercycorps.org

Aid organizations and foundations that accept donations

Global Giving www.globalgiving.org

This project will deliver funds to organizations providing relief and emergency services to victims of the earthquake and tsunami. Global Giving is working with International Medical Corps, Save the Children and other organizations on the ground.

Japan Society's Japan Earthquake Relief Fund

www.japansociety.org/japanearthquake

100% of your generous tax-deductible contributions will go to organizations that directly help victims escape from the devastating effects of the earthquake and tsunami. You can contribute to the Japan Earthquake Relief Fund via online or by sending your check to: Japan Society
220 E. 47th St., New York, New York 10017
Attn: Japan Earthquake Relief Fund

NYNY (Japan Exchange and Teaching Program) Alumni Association of New York

<http://www.nyny.org/20110513/japan-earthquake-relief>

NYNY will be forwarding 100% of the donation they receive to relief organizations specialized in educational needs of children in disaster areas.

JaNet (Japanese Network) (Not deductible)

<http://japanesenetnetwork.org>

<http://japanesenetnetwork.org>

Sent to: JaNet/Japan Earthquake

420 Lexington Ave., Suite 2501 New York, NY 10110

Note: "Japan Earthquake"

JAUEC (Japanese American Union Club, Charities, Inc.)

<http://jauec.org>

TEL: 212-363-6863

Sent to: JAUEC 150 W 46th St., 10th Fl. New York, NY 10016

Consulate General of Japan in New York

TEL: 212-371-8122

Sent to: Consulate General of Japan 235 Park Ave., New York, NY 10017

Note: Donation for Japan Earthquake/Tsunami

Bank direct deposit:

Account name: Consulate General of Japan

Account number: 236081304125

ABA number: 026000033

Account address: Bank of America the International government

410 East 11th St. 10th Fl., New York, NY 10003

SW: 1-6810-7111-0200

(Donations in US dollars only)

The Japanese American Association of New York

TEL: 212-446-4942

Email: info@jpaay.org

Website: www.jpaay.org

Sent to: The Japanese American Association of New York, Inc.

75 W 44th St., 13th Fl., New York, NY 10018

Note: "Japan Disaster Relief Fund"

Japanese Chamber of Commerce and Industry of New York

www.jccny.org

Sent to: JCC, 3rd Fl., 315 W 52nd St., New York, NY 10019

Note: "Japan Earthquake Relief Fund"

Visit the website to download a tax deduction form

Japanese Children's Society

TEL: 204-847-4932

info@japanschool.org

Sent to: Japanese Children's Society

8 W. Kew-Forest Ave., Englewood Cliffs, NJ 07632

Note: "Japan earthquake relief fund 2011 for school education from New York"

Benefit Event and Program

Cherry Blossom Festival

On April 20th from 1-3pm the Roosevelt Island Residents Association of the Cherry Blossom Festival held the Annual Cherry Blossom Festival in order to raise money for the relief and recovery effort. The festival will feature performances, demonstrations, a cherry tree gear dedication to the Japanese people and more.

Info: www.risraonline.com

Contact: Iguro Shinsuke, Linda Hasegawa

TEL: 416-584-4810

roses@linda.hasegawa@gmail.com

Keyes Gallery of Rembrandt Museum

The paintings of Rembrandt will be exhibited at the Keyes Gallery from April 14 to June 12. A portion of the profits will be donated to the disaster relief effort.

Location: 28 Duane St., North Salem, NY 10850

TEL: 516-660-9280

www.rembrandtmuseum.org

De Jure of Sakin Lounge

Every Tuesday of Sakin Lounge, the popular Japanese bar, will host donations for the Red Cross.

Location: 16 1st Ave., New York, NY 10009

TEL: 212-670-6077 | baratoukade@dejure.com

Ope Koko: Midtown & East Village

Ope Koko is a collection of drinks at the Midtown East Village restaurants. Customers who make a donation will have their name and donation amount written on a sticker which will be attached to a banner hanging a step of Japan. Once the banner is fixed, it will be sent to Japan.

Location: Midtown 825 6th Ave., 3rd Fl., New York, NY 10017

TEL: 212-762-6836

East Village 141 Cooper St., New York, NY 10003

TEL: 212-475-2555 | www.opekoko.com

Hape Japan

Hape Japan is a nonprofit group of artists helping to support the victims in Japan. The artists have designed pins to raise money and awareness of the relief and recovery effort. All profits will be donated to Japan Society.

Info: <http://happejapan.com/>

Contact: Ms. Chen Ushio

TEL: 416-244-0492 | chiduo@hotmail.com

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TEL: 416-244-0492 | chiduo@hotmail.com

*See more benefit events & programs on pages 60-67



Exhibition

April 29-May 4 FREE ♥

Art for Japan: Nippon Club Art Exhibition 2011

The Nippon Gallery

Nippon Club Art Exhibition 2011 is the 5th annual exhibition that will feature 50 artists who contribute to the Nippon Club. Their artworks span calligraphy, paintings, photography, flower arrangements, dolls, etc. To support Japan, currently suffering from the aftermath of an earthquake, tsunami, and nuclear plant crisis, the event will send a message to Japan through art. In the gallery, they will set up a donation corner and shokyo (hand-carrying of shokyo) and a request (picture letter) will be held on Apr. 30 and May 2 respectively.

Location: 45 W. 52nd St., (bet. 4th & 5th Ave.)

Free Ticket: NY 2011

Tel: 212-697-2223

www.nippongallery.org

May 3-25 FREE

Four Exhibitions in May

Quaid Gallery

Quaid Gallery in Brooklyn will hold four solo exhibitions featuring four female Japanese artists during the month of May. The exhibitions alternate weekly. From May 4 to 6, they feature "Tribute to Natalia" by Jenka Yamasaki; from May 11-15, "All begins" by Fujiko Tanaka; from May 18-22 "Quaid - 4 faces -" by Isomura Umeo, and from May 25-29 "Fragment of the memory" by Naoko Ogasawara. The opening reception will be held on May 3 for Yamasaki, May 18 for Tanaka, May 17 for Umeo and May 24 for Ogasawara. All receptions are from 7-10 pm.

Location: 107 1st St., Suite 302, (bet. Flatbush Ave & 4th St.)

Brooklyn, NY 11201

Tel: 718-697-4406

www.quaidgallery.com

May 11 FREE

Sales From Japanese Artist's Exhibition

VANTALI SALON

The Midtown salon frequented by celebrities.

VANTALI SALON will host an art exhibition for artists.

Age Ogasawara starting on May 3.

Opening reception will be held on May 11 from 7-8:30 pm.

Ms. Ogasawara creates fantastic paintings centered on human figures.

She graduated from the only fine arts high school in Tokyo and came to New York 4 years ago.

She is currently a full-time student at the Art Students League. This will be her first exhibition outside of the school.

Location: 48 E. 27th St., (bet. Park & Madison Ave.), 2nd fl.

New York, NY 10002

Tel: 212-625-4040

www.vantali.com



May 18-25 FREE

Natsu Namura Original KIBOZOO Exhibition

"Hyakume-koto by Natsu Namura"

The Nippon Gallery

The 4th Original Kimono Exhibition by Natsu Namura, one of the living masters of the Kyo Yuzen style of kimono design, based on a dyeing technique perfected in Kyoto around the middle of Japan's Edo period (1603-1868). This exhibition showcases 30 original works in the theme of "Hyakume-koto", which is a traditional anthology style of compiling Japanese waka poetry where each contributor writes one poem for the anthology. At this show, Namura features only female poets and expresses each character of the poems by using various colors. He himself created combined spectacularly with scenery. Also, a kimono-dyeing demonstration will be held from 6-2 pm on May

20, 21 and 24.

Location: 43 W. 47th St., (bet. 4th & 5th Ave.)

New York, NY 10019

Tel: 212-647-2223

www.nippongallery.org

May 28 - June 11

the Institute: Digital and Sound Installation by Ryoji Ikeda

Studio

Park Avenue Armory



Park Avenue Armory has invited artist and electronic composer Ryoji Ikeda to create a large-scale digital installation and sonic landscape in their third annual visual arts commission. Within the Armory's immense 55,000-square-foot Wade Thompson Drill Hall, Ikeda will create a transformative environment that surrounds visitors with abstract expressions of digital information and binary code while being accompanied by a tightly synchronized musical composition. Ikeda's most ambitious installation to date marks the first time that American audiences will be able to experience the work of this multidisciplinary artist on such a large and immersive scale. Sticky Chapski's NY readers will receive a pair of tickets for the exhibition. To reserve this offer, email to survey@stuckupcity.com with your name, address and phone number by May 13.

Location: 417 Park Ave., (bet. 44th & 45th St.)

New York, NY 10017

Tel: 212-633-5817

www.stuckupcity.org

May 21 – June 11 FREE**Kaiseijiden Exhibitions****Iskari**

Japanese antique and fine art stores, Iskari will be presenting a special exhibition featuring antique kotojishi starting on May 21. Kotojishi is a Japanese painting or calligraphy scroll mounted with silk fabric edges on a flexible backing, so that it can be rolled for storage. It is traditionally displayed in an alcove of a room especially designed for the display of proud objects. When displayed in a choshiya (alcove) for the traditional tea ceremony, the choice of kotojishi and its complementary lower accessories help set the spiritual mood of the ceremony.

Location: 87 3rd Ave (bet. 126 & 128 St.)

New York, NY 10003

Tel: 713-753-5885 / www.iskari.com



sics as well as her own multi-cultural compositions with an innocence and range of emotion that is engaging. On May 25 she will be performing 2 live jazz shows at 12:30 pm and 2:30 pm for Sunday brunch at the Blue Note Jazz Club with fellow instrumentalists, Carlton Holmes (saxophone), Janscho Herrera (guitar), Janet Evans (bass), Paolo Levi (drum) and Willard Dyson (piano). A ticket is \$34.50 and includes brunch, the show and a drink.

Location: 237 W 3rd St (bet. 4th Ave & 5th Ave) 52nd St

New York, NY 10012

Tel: 212-475-4297

Info: www.milijazz.com

May 27 ♥**Japan Benefit Concert****1482 Fund**

1482 Fund, a restaurant in the Lower East Side, will present a benefit concert for Japan relief. New York local musicians from various genres: Cardiovascular, Jazz, Pop, Rock, Rhythm & Blues, etc., will perform. Musicians include Yujin Amano, Anneli Gordon, Nobumichi Miyagi, Chieko, Susumu Ikeda, Naoki Nakamura Miyagi, and Alex. Also, items awarded local New York artists will be on sale. All proceeds go to Japan Red Cross for the relief of the March 11 earthquake and tsunami.

Location: 411 Chime St, (bet. Street & Bowling St.)

New York, NY 10002

Info: pages.earthlink.net/nyjazz

Tel: 917-482-4442

May 15 ♥**Live Salsa Performances to Contribute to Earthquake Relief Fundraising****Salsa King Blues Club & Grill**

Japanese salsa singer Yoko Inoue Salsa will be performing a benefit concert (the cause money for the people in local city who have suffered damages due to the earthquake, tsunami and the Fukushima nuclear crisis. The concert will start at 8pm. Admission is free but donations are requested. For details check Yoko's website.

Location: 237 W 12th St (bet. Broadway & 4th Ave.)

New York, NY 10014

Tel: 212-497-4344 / www.yokosalsa.com

May 28 ♥**Japan-US Chorus Charity Concert for Smokey Carcinoma Hall****Carcinoma Hall**

At Carcinoma Hall's Iwano Stern Auditorium, The King Chorus, the premier chorus from Sendai, together with the All-Japan Naniwaka, the leading American chorus and other US Japanese choral will perform a charity concert to aid Sendai in its recovery efforts in the wake of the Japan Earthquake and Tsunami. Tickets are free but donations are appreciated. For complementary ticket and donation visit the website.

Location: 887 26 Ave, (bet. 27th St) New York, NY 10019

Tel: 212-247-7800 / www.jpamusic.org

**May 28****Salon Series No. 45 "What Makes Japanese Art?"****Sachiko Ito & Company**

The Salon Series is a series of performances, interactive educational lectures, lecture demonstrations, performances, on the performing arts of Japan held three times a year on Sunday afternoons. Salon Series No. 45 will be a collaboration of artists in various disciplines from dance, music, plastic art and literature. The program will begin with a Haiku poem (Haiku is the beginning stance of 30 linked verses, called linked written and read by a Haiku poet appropriate to season, place, occasion and well-timed as the dancer and musicians on koto, Japanese flute and drums improvise on the poem). The calligrapher will first write the haiku, and then draw images and settings as he is inspired by dance and music. Post-performance discussion will focus on Japanese aesthetics that flowed through different forms of Japanese art: "What makes Japanese art?" Guests include Mayuko Inagawa, Kazuo Watanabe, John Stevenson, and Julie Wolkstein. The performance starts at 3 pm.

Location: 2nd Global Institute

424 W 12th St, (bet. 26 & 4th Ave.) New York, NY 10011

Info: Sachiko Ito & Company

www.iamnyjapan.com / Tel: 212-427-0263

**April 26-May 1, May 7-9****Spring Events Fair****Mitsuo Marketplace**

Celebrating the spring season, Mitsuo Marketplace will hold two events offering visitors. The first is, from April 29-May 1 highlights mochi rice cakes (dango) rice cake made of sticky rice pounded into paste and molded into cake from Inaba Senko - confectionery producer in Hokkaido. Over 30 kinds of traditional rice cakes include dango (mochi rice cake with red bean paste inside), shagi (crisply pounded rice cakes wrapped by red-

Performance**May 7 ♥****Benefit Concert for Japan****Wearing Japanese Sounds Concert Series (Sachiko Ito, Founder & Artists Director) is giving a benefit concert for Japan on May 7. The program will feature works by Toku Takekoshi, Sonoe Satoh, Toshie Hoshikawa, Toshie Ichikawa, Junko Mori, and Hajime Mitsu (performed by Aki Yoshikawa (vocals), Tomoko Kurejishi (soprano), Seon Koh-yasaka (alto), Mariko Gold (soprano), Elise Hattori (alto), and Sachiko Ito (piano)) as well as Choroistic Voice Exchange (chorus led by Lynn Callery). The concert starts at 8pm followed by a reception. Suggested donation is \$10 per person, and half of the proceeds will go to Japan's Japan Earthquake Relief Fund and the other half will go to Japan Society's Japan Relief Fund.**

Location: 2nd Global Institute
424 W 12th St, (bet. 26 & 4th Ave.) New York, NY 10011
Info: pages.earthlink.net/nyjazz
Tel: 212-482-4442 (Sb. Gave)

May 15**Sunday Beach Jazz Show Featuring Enka****Blue Note New York**

Originally from Fukuoka, Japan, New York based jazz musician, Enka Matsuo sings interpretations of jazz classics

been pinia), kimbabé [and been pinia or sweet potato paste-filled with this better], sashis-mochi (cherry blossom-flavored mochi and not been pinia) and kushibungo (dumpling rice cakes with sweet sauce). They offer 2 for \$3.50 during the fair. From May 7-8, Italian Toscano's Sweets Fair will be held to celebrate Mother's Day. They will bring special cakes such as roll cakes, cream puff's pudding, etc., all of which are freshly made in the kitchen in the back for this event, and reasonably priced! Also on the 7th, the winners of the Mother's Day Partner Garden will be announced in the store.

Location: 395 River Rd., Hightstown, NJ 08520
TEL: 609-462-4123

www.momsgarden.com/eng/hi



April 28 – May 1
38th Annual Sakura Matsuri Cherry Blossom Event
Brooklyn Japanese Gardens

Celebrate Japanese culture this spring with one of the city's most anticipated weekend events: the Sakura Matsuri cherry blossom festival. The Sakura Matsuri comprises two days of the best of both traditional and contemporary Japanese arts and culture, including dance, music, martial

arts, manga "cosplay," workshops, demonstrations, and guided tours of the Garden's Japanese plant collections. Admission is \$15 for adults and \$10 for senior citizens and students with I.D. kids under twelve are admitted free of charge. For schedules, showtimes and other information, please visit the Brooklyn Botanic Gardens website.

Location: 100 Washington Avenue
Brooklyn, NY 11225
TEL: 718-420-7000 / www.bbg.org

May 1 FREE
Children's Day Event
Katsuya Sashis

On May 1, Japanese concept store, Katsuya will be having a Kids Day event from 2 – 3pm for children 2-5 years old. Fun activities will include singing a song about Kodomo no Hi (Children's Day) and enjoying origami time. Katsuya will be serving Japanese sweets and drinks at the end



of the hour and there will also be a raffle to win a toy. Seats are limited to 75 children, so please make a reservation in advance by emailing Kitsuya@katsuyas.com and include your name, your child's name and age, phone number, how many in total are in your party or

feel free to call. This event will be conducted both in English and Japanese.

Location: 460 Avenue H, 3rd Floor, H Kiosk 2
New York, NY 10012
TEL: 718-219-2305 / www.kitsuya.com

May 5
Birthday Curry Bash
GO! GO! CURIY!

One of NYC's most popular curry destinations is throwing itself a birthday party and everybody's invited. May 5 marks the 4-year anniversary that GO! GO! CURIY! opened its doors to hungry New Yorkers in Midtown Manhattan. To celebrate, they're offering single items (Oniondum) of GO-GO-CURRY, Chicken Curry, Sausage Curry, Shrimp Curry, and Kebab Curry for a whopping \$5. In addition, a \$5 coupon will be handed out for 5 free toppings. If you're a curry fan, don't miss out on this special event.

Location: 205 W 34th St. (bet 7th & 8th Ave.)
New York, NY 10018
TEL: 718-702-8833 / www.papayacurry.com

May 8
Azumi Culinary Festival
LUCKYFRIDGE

LUCKYFRIDGE is an integrated media and marketing company that works with hundreds of chefs and restaurants, as well as corporate and culinary partners, to bring the diverse worlds of Asian culinary culture to the public. On May 8, the LUCKYFRIDGE festival celebrates Asian culinary culture through 5 exquisite events including the Grand Feast, Night Market, Opening Cocktails, Talk + Taste and other eatings, dinners and gatherings. At the Grand Feast will be award testing, some of the city's most beloved chefs will be serving dishes along with star chefs from Asian culinary hotspots including Korea, Taiwan, Macau and Malaysia. Tickets start at \$50. For details, visit their website.

Location: Manhattan Grand Ballroom
40 Columbus Circle, 3rd Floor, New York, NY 10022
Info: www.luckyfridge.com

May 8
Special Mother's Day Menu
Sushizoo

How about treating your mom to a meal at a top Japanese restaurant for Mother's Day? Sushizoo—the popular Midtown restaurant known for some of the best sushi and sashimi in the city—is offering a special Mother's Day multi-course menu. Available for brunch from 11 am-2 pm and dinner from 5 pm to 10 pm.

Location: 190 W 44th St. (bet 6th Ave. & Broadway)
TEL: 718-303-0807
www.sushizoo-ny.com

Event Feature

May 22 ♥
Japan Block Fair

EMENT Inc.

To show appreciation to all New Yorker's for their tremendous support to Japan, EMENT Inc. will be celebrating the Japan Block Fair in Midtown. On Sunday, May 22, look forward to seeing a total of 50 booths lined up on Park Avenue with a variety of Japanese food and authentic cultured products for sale to attendance will be popular Japanese restaurants like sushi and Makiutsu Tando as well as traditional Japanese shops, Kites, Mini & Coca Temples Gift Shops, and souvenir shops. Also in attendance, the NY association of the prefectures that were most affected by the earthquake and tsunami will be accompanying on booths and dis-

play original food and culture from their native prefectures. And finally, Mike Yoshida (sumo-bell), Yuko Renna (bushime), and Ryoko Kinoshita (bushime), as well as other well-known artists, including special guest dance performer Akashi of Dangan Aki, are scheduled to perform on stage. Come and join Japan Block Fair to help send a warm message of support to Japan!

Location: 34 Park Avenue between 70th and 68th Streets

www.ementinc.com



May 5 ♥

Japanese Hair Stylists Get Together to Help Japan Japan Earthquake NYC Stylist Fundraising



In this second event in the Japan Earthquake NYC Stylist Fundraising campaign, on May 5th from 12:00pm to midnight Hair Salon, NYC stylists will donate 100% of their sales to the relief effort for the victims of the Japan Earthquake and Tsunami. They will offer hair cuts for \$40, blow dries for \$10 and quick manicure for \$10. Donations will be made through the Committee General of Japan in New York. The first event took place on Apr. 11 at Sage Kosuda Salon (photos) and future events are being planned. Email to register for this event.

Location: *manhattan Hair Salon*
22 E. 49th St., 2nd Fl. (bet. Madison & 5th Ave.)
New York, NY 10017
nycityhair@gmail.com
www.manhattanhair.com/nycityhair

May 10

Natsune One Manga Artist Event Kakumaru Kaikokuen

On May 10 Kakumaru Kaikokuen will be holding a special event with manga artist, Natsune One. Natsune's unique style and compelling scenarios have made her a rising star in the Japanese manga scene, with the welcome of La Dabba Camera and her sales agent works Not Simple, Fantastico Pineda, and Geats (in continuation of Belvedere Pineda). In 2005, Fantastico Pineda was adapted into a TV anime series and her current series *Kawaii* of five issues (*Kawaii Goya*), was also adapted into a TV anime series in 2010. She will be interviewed live by Samurai Beat Radio and demonstrate some of her drawing talent directly to the audience. Natsune One will be appearing courtesy of Yo Media, publisher of Natsune's work in English. Don't miss this special and rare appearance!

Location: 1022 Avenue of the Americas (bet. 40th & 41st St.)
New York, NY 10018



TEL: 212-695-0100 / www.kakumaru.com

May 18 ~ 18 ♥

Japanese Salons for Earthquake Relief Fund Cowlicks Japan

Japanese hair salon, Cowlicks Japan offers a wide range of hair services in a mellow, relaxing environment. Starting on May 18 Cowlicks Japan is offering a week of 30 minute haircut sessions in support of the Sendai Miyagi Earthquake and Tsunami Relief Fund. When you come in for a massage, a \$20 - \$40 donation is suggested and 100% of the proceeds will be going directly to the Earthquake and Tsunami Relief Fund. Cowlicks Japan will cover all other administrative costs. Please call for an appointment.
Location: 137 W. 17th St. (bet. 4th & 5th Ave.)
New York, NY 10011
TEL: 212-684-2333 / www.cowlicksjapan.com

May 19 ♥

Salon Tasting Event in Support of Northern Japan Akita Salon Club (ASC)

Help support northern Japan while enjoying style. The Akita Salon Club creates an evening of color tasting in support of northern Japan. Salons from all over northern Japan from the prefectures of Hokkaido, Aomori, Iwate, Yamagata, Miyagi, Fukushima and Akita will be featured. Snacks will be served. Admission is \$40 (pay at the door) and all net proceeds and all donations will go to areas affected by the Earthquake and Tsunami. The event starts at 6:30 pm and ends at 9 pm. Call or email for a reservation.
Location: The Japanese American Association of New York, Inc.
151 W. 44th St., 16th Fl. (bet. 5th & 6th Ave.)
New York, NY 10018
info: San-Ryo International Corporation (Miki Tomomatsu)
TEL: 212-687-4393 / usajpny@aol.com

May 22-23

Event Feature

May 22 ♥

"Ganbare Japan!" Japan Day Festival

In light of the devastating earthquake and tsunami that struck Japan, Japan Day @ Central Park has changed the theme of this year's event to "GANBARE JAPAN!" "GANBARE!" is a Japanese word used to inspire and uplift people's spirits. On May 22, Japan Day @ Central Park will send the message of "GANBARE JAPAN!" and help bring New Yorkers closer to the people of

Event with Yuki Hiyoko: Kick Off Spring/Summer Light Control Shopwear Line

Ripple

Yuki Hiyoko is a multi-colored Japanese celebrity, who has her own lingerie line. She will appear at the Manhattan custom fit lingerie store, Ripple, to talk about her products and kick off her spring/summer line of Light-control Shopwear on May 22 at 12pm and 3pm and on the 23rd at 12pm, 3pm and 5:30pm. Featured products will include the UV Protection Road Jacket, the Micro Soft Girdle, and the Micro Soft Bra-cum-Jumpsuit with built in bra! Ripple specialists will be available to assist customers with fittings. Check the website for details. <http://www.girlsbysyuki.com>
Location: 41 Madison Ave. (bet. 25th & 26th St.)
New York, NY 10017
TEL: 212-695-0220 / www.yukihyoko.com



May 28

Shochu and Oshio Gashes Tasting Event Umi no ie

Japanese restaurant and shochu bar Umi no ie, is holding a tasting event featuring the shochu, Kagenmatsu and sashimi dishes (dynamic dish served on bag plate) on May 28 starting at 7pm. The same cuisine will feature seasonal spring vegetables with meat, seafood and rice. Kagenmatsu is a refreshing and rich sweet potato shochu that will perfectly complement the food. Seating is limited to 25 customers so call for a reservation now!
Location: 31 E. 3rd St. (bet. 1st & 2nd Ave.)
New York, NY 10002
TEL: 646-654-1757

Japan as they strive to recover from this terrible disaster. The "Japan Day Festival" will feature a fun-filled day of stage performances, activity tents, and much more. Japan Day's guest performers will include Caron, Sensi Co, SMC, ASIA, Kiko Matsui, Mai Taka, Fuka Taka, Larue Sakakura and TON-ROCK, who is also the Official Artist for this year's event. The festival will also be accepting donations that will go directly to organizations active in relief and recovery efforts for the earthquake and tsunami in Japan. More information on the festival schedule and collection of donations will be announced shortly, so please check Japan Day's website for updates.

info: www.japandaynyc.org

May 29**Curry Eating Competition****GO! GO! CURRY**

GO! GO! CURRY is presenting their third annual eating championship to find out who can eat the most of Japan's favorite comfort food in 5:55 minutes. If you think you're got what it takes, visit GO! GO! CURRY New York, and fill out an application (registration \$20) to challenge the qualifying time trial and advance to the preliminary may round. The top five participants at the preliminary event will be eligible to compete in the final round on May 28. The winner will receive an American Express gift card worth \$500 in addition to GO! GO! CURRY meal tickets equivalent to \$35. Visit their website for more details and scheduled event times.

Location: 237 W. 20th St., (bet. 26 & 28th Ave.)

How To Get It: BY MOBI

TEL: 212-339-3885 / www.gogocurrynyc.com



Location: 1410 Madison Ave., 4th fl., CI RM

TEL: 212-251-8629

**20% OFF All Tea Products for Chopped NY Readers****Saved on Tea**

Committed to the highest quality loose-leaf tea, saved on tea works closely with tea gardens, estates and specialists across the world to maintain knowledge and expertise regarding all facets of tea and production. Now, when you make a purchase online or in-store, enter the Promo Code "Chopped NY May 2011" in the CODEMAY20 field on their website to receive a 20% discount. This offer is not to be combined with other promotions or offers.

Location: 73 Madison St., New York, NY 10003

TEL: 646-833-4423 / www.savedontea.com

**20% off Brazilian & Japanese Hair Treatment****Glossier-Sacchi Hair Salon**

Located on the Upper East Side, Glossier-Sacchi Hair Salon specializes in color, highlights and Japanese straight perms. For the month of May they are offering 20% off all their Brazilian Keratin Treatment (Formaldehyde Free) and their Unico Japanese Straightening, which makes hard to manage hair beautiful, shiny, and straight (\$125-\$125). Be sure to mention Chopped NY when you make your appointment to receive this offer.

Location: 254 Lexington Ave., 8th fl., 2nd St.

New York, NY 10017

TEL: 212-368-1127 / www.glossiersacchi.com

Summer Program for Toddlers**NYCDA (NYC Let's Play in Japanese)**

Japanese language and culture center NYCDA is announcing their new summer program from July 5 - Aug. 26 for toddlers ages 3-5 years old. Monday to Friday from 9 am to 5 pm per them for 8 hours of Japanese! Activities include arts & crafts, music, story time, yoga, trips to the local playground, games and educational activities (telling time, weather, greetings, counting and bilingual Japanese) and snacks are included! Special discount is offered for 4-6 years. Pay \$10 per day for registering 3-5 days per week (Aug. \$70-\$80). When you register by May 31, Chopped NY readers will receive 10% off. For registration & questions please email info@nycda.com.

Location: 335 E. 58th St., 4th fl., (bet. 3rd & 2nd Ave.)

New York, NY 10003

www.nycda.com

TEL: 212-467-3332

\$100 Discount for Rental Space**Absolute Piano**

Absolute Piano is a full service piano store specializing in sales, rentals, repairs, tuning, and after services such as moving and storage. Currently they're offering rental space on the Upper West Side with 4 hours of space time that includes a Yamaha C3 Grand Piano with 80 chair seat etc. Normally the rental cost is \$300, but for Chopped NY readers the price will be marked down to the special price of \$200. Space is limited so please reserve today.

Location: 344 Park Ave., 3rd fl., (bet. 14th & 15th St.)

New York, NY 10005

TEL: 212-687-6175 / www.absolutepiano.com

Beauty Salon Offering Hair Extensions**Michi Beauty Salon**

Michi Beauty Salon, known for their high quality services in a relaxing atmosphere, has started to offer extensions for people suffering from hair loss. In May, they're scheduled to perform a demonstration where attendees can try on different extensions and experience the hair replacement the following day. For details call salon or follow Michi's Facebook fan page or visit for updates.

Location: 208 E. 49th St., 3rd fl., (bet. 3rd & 2nd Ave.) 2nd fl.

New York, NY 10002



Happenings

10% Discount for Chopped NY Readers**Peking Duck House**

Founded in 1950 under the name Beijing Duck, Peking Duck House has established itself in its current Midtown location as a mecca of New York's eclectic restaurant culture. Peking Duck House is now offering 10% off for Chopped NY readers. Just bring in the ad on page 16 and you will receive 10% off on the entire bill! Offer ends on Sep. 30.

Location: 236 E. 34th St., 3rd fl., (bet. 3rd & Lexington Ave.)

New York, NY 10002

TEL: 212-339-6268 / www.pekingduckhouse.com

New Ginseng Tea Bags Free Gift for Chopped NY Readers**Macha-on**

Japanese tea maker Macha-on has just released a new tea product in the U.S. - Macha in Ginseng 100 tea bags. (Brown Rice Green Tea with Macha). Developed due to the long-running success of Sencha 100 Tea Bags (Green Tea) and the popular demand for more variety, this product is sure to be a hit with lovers of Japanese tea. Macha-on and Chopped NY are giving away one package of Macha in Ginseng 100 Tea Bags to 10 lucky readers who complete the Chopped NY monthly survey on page 32.

TEL 212-777-6299 / www.kibayama.com

New Tiramisu Available

Ramen Kibayama

Newcomer to the East Village food scene, Ramen Kibayama has added two new tasty wabi ribs to the menu: Dynamite Pork Roll roasted pork with house spicy sauce \$5, and Kibayama Roll (bamboo shoot and scallion) \$4.50. To celebrate these two new additions to their menu, Ramen Kibayama's original ramen noodle dishes are now offered at a lower price: Shoyu Ramen is now \$10.50, and Miso Ramen and Spicy Miso Ramen are now \$11.50.

Location: 138 E. 5th St., (bet. Ave. A & E)

New York, NY 10009

TEL 212-777-7678 / www.kibayama.com

\$10 off for Chopsticks NY Readers

88 Fusion

Newly opened restaurant, 88 Fusion is a unique restaurant that offers varieties of Asian flavors such as Malaysian, Thai, Chinese, and more. To celebrate their grand opening, they are offering Chopsticks NY readers an exclusive deal - \$10 off your entire bill when you dine in. Enjoy their pastiches by either reservation, Chopsticks NY or just bring the ad on page 16. Offer ends the end of May.

Location: 140 E. 2nd St., (at 4th St.)

New York, NY 10002

TEL 212-333-2122



I HEART JAPAN Tengel Project

Wahwa New York



Popular teriyaki outlet Wahwa New York is creating a special project in support of the survivors of the devastating earthquake and tsunami that struck Japan. Starting Apr. 15, when customers purchase an "I HEART JAPAN" teriyaki online, Wahwa will send one Mame-shibori Teriyaki (small dated print Japanese towel) to survivors who

have started a new life in Japan. Write your message when you process your order online, and they will print it out on a heart shaped card. Once your order is received, they will then send your card to their teriyaki workshop in Japan, and will pack your "heart" and teriyaki in a kit and send it out to people in need. For more details, please visit their website.

Info: www.heartapp.com

Happy Hour Discounts at Japanese Barbecue House

Gyu-kaku Midtown / Gyu-kaku East Village

Japanese barbecue house Gyu-kaku Midtown and Gyu-kaku East Village are offering various happy hour discounts, including 50% off menu barbecue items. Some of the highlights of the Midtown happy hour menu are appetizers for \$5, beer for \$3, and sake for \$5. East Village offers include 50% off appetizers. Each location has different offers and happy hour times so check out the web site for details.

Location: Midtown

140 E. 2nd Ave., 3rd Fl., (at 5th St.) New York, NY 10002

TEL 212-459-8854

(East Village)

31 Cooper St., (bet. 3rd & 4th St.) New York, NY 10003

TEL 212-675-2985

www.gyu-kaku.com

20% Off Facials for New Customers or Other Discounts

Mikou Day Spa

At the Mikou Day Spa, a Japanese stylist offers gentle and caring treatments, face-to-face consultations, and various discounts. For new customers, the entire facial menu is 20% off. And for customers that have not yet tried them, the Micro Dermabrasion (Reg. \$150) is \$100 and the Micro-Waxing Facial (Reg. \$100) is \$75.

Location: 15 W. 46th St., (bet. 6th & 4th Ave.) 100 H.

New York, NY 10036

TEL 212-375-7492



New Itakaya Opens in Midtown

Itakaya INOMA

A sister store of the popular Sake Bar Itag, Itakaya INOMA opened its doors on Mar. 21. It features an all new menu with sake-free and sushi, reasonable prices and a casual Itakaya atmosphere.

Location: 157 W. 46th St. (bet. 6th & 7th Ave.)

New York, NY 10037

TEL 212-254-4046



Shabu Shabu Restaurant Offers 25% off Lunch

ICE FIRE LAND

The Tansen style shabu shabu specialty restaurant in Flushing ICE FIRE LAND is offering 25% off any of their 13 different shabu shabu sets during lunch time, 12 pm-4pm, Monday through Friday, and 30% discount not available on holidays. Try the Tansen style shabu set for the perfect cool dinner: a hot meal of piping hot shabu shabu.

Location: 155-11 46th St., (bet. Queens & Main St.)

Flushing, NY 11354

TEL 718-944-8800



Brooklyn Japanese Restaurant offers \$18 off for Chopsticks NY Readers

Oro Japanese Cuisine and Lounge



Restaurant and lounge Oro, serves Japanese and Asian fusion cuisine in Brooklyn with a modern Japanese feel. Until May 15th, Chopsticks NY readers get \$10 off any order of \$10 or more. Also, order one drink of alcohol and get the second drink free.

Location: 701 8th St, 3rd Fl. & Hwy 30
Available: 10/1/10
TEL: 703-767-2288 / www.ans70.com

Japanese Restaurant Introduces New Prix Fixe Menu Cho Cho San

The West Village Japanese restaurant, Cho Cho San has introduced a new prix fixe menu. Choose one from 3 appetizers and one from 7 main courses plus sake or wine for \$21. Also, there is special student prix fixe offer available until May, choose one from 3 appetizers and one from 8 main courses for \$15. Finally, every night all you can drink sake. A Sapporo draft beer is \$30, and on Sundays and Mondays bottles of wine are half price.

Location: 11 W 8th St, (bet. 8th & 9th Ave.)
New York, NY 10011
TEL: 212-633-2283 / www.chochosan.com

New Japanese Laser Salon Opens

Purest Laser

A new cosmetic laser boutique salon, Purest Laser has opened in Midtown. Individual treatment and face to face service is provided by a Japanese female technician speaking in her mother tongue. Being a woman's specialty salon, they serve women only. (men will be offered referral). Amenities such as powder room, whitening are especially crafted for female customers. (relaxation is absolute relaxation and feel pampered in an organic vintage atmosphere)
Location: 23 W 30th St, (bet. 30th & 31st Ave.) 8th Fl
New York, NY 10001
TEL: 212-363-0638
www.purestlaser.com



Free Appetizer for Chopsticks NY Readers at Himalayan Restaurant

Himalayan Yek Restaurant



Conveniently located just 15 minutes from Manhattan and near 3, 4, 5, M, and R trains at the Raccoon Ave. station, The Himalayan Yek Restaurant of Jackson Heights specializes in the authentic cuisines of Tibet and Nepal. Being in the coupon on page 36 for a free appetizer.
Location: 7000 Raccoon Ave, (bet. 70th & 73rd Sts.)
Jackson Heights, NY 11372
TEL: 718-779-1177
www.himalayanyekrestaurant.com

Salon Offers Free Counseling for Customers' Luminance Treatment

WARTAL SALON

The Midtown salon frequented by models, actors, and celebrities, WARTAL SALON is offering free counseling for their Japanese smoothing solution, Cutermore Luminous. Perfect for colored hair and appropriate for all hair types, this treatment gets the frizz out of your hair without using formaldehyde. The result is natural straight hair with more volume than a Japanese Straightening. Call for a reservation with certified stylist, Masaru.
Location: 48 E. 5th St, (bet. 4th & Madison Ave.) 2nd Fl
New York, NY 10002
TEL: 212-495-4140 / www.wartal.com

New Jersey Salon Donates \$1 from Every Treatment to Help Earthquake Victims in Japan

Katsuno Salon

For Love Is All! Donate Japanese hair salon, Katsuno Salon is contributing to the relief effort in Japan. They will donate \$1 for every treatment they provide to the areas affected by the earthquake and tsunami in northern Japan. Donations will be made through the Japanese Embassy in New York.
Location: 2077 Jamaica Ave, (near West 4th Ave)
Brooklyn, NY 11204
TEL: 201-685-9197 / www.katsunosalon.com

Feng Shui Store Opens Manhattan Store, Offers Promotions

Feng Shui Fortune Center



The popular Feng Shui store in New Jersey's Midtown Manhattan, Feng Shui Kuan, will open a store in Midtown Manhattan in the second week of May. Until May 31, is a grand opening promotion: customers who spend over \$10 will receive a free gift of crystal pebbles (\$30 value).

Location: (Manhattan)
 171 E. 10th St, 2nd Fl. (bet. 2nd & Lexington Ave.)
New York, NY 10003
(New Jersey)
 Midtown Manhattan
 115 River St, (near 10th St)
TEL: 201-667-6885 / www.fengshuikuan.com

In Support of the Earthquake Recovery Japanese Restaurant Features Northern Japan's Culture

Nabetsu

From May 19 to June 30 Japanese restaurant Nabetsu, will conduct a campaign to introduce the food, sake, and culture of northern Japan to customers, in support of the recovery in the wake of the earthquake and tsunami. They will highlight the food and drink of northern Japan by creating a special menu to feature cuisine of the region and offering discounts on sakes from the various prefectures. They will also introduce the culture of the region by exhibiting photographs, arts and crafts, and staff will wear traditional aprons from the region.
Location: 231 E. 86th St, (bet. 86th & 90th Sts.)
New York, NY 10019
TEL: 212-677-7674 / www.nabetsu-ny.com

New Macdonalds Launches Spicy Eggs

Ali's Cafe Patisserie Macdonalds

Owner and chef of Ali's on West 4 and former chef of the Manhattan Embassy, Shigeki Nakamura is collaborating with macaronists and region chefs, Natsuko Yamashita to open a new lunch spot, Ali's Cafe Patisserie Macdonalds. This new restaurant shares space with Ali's on West 4 but has its own menu and is open only during lunch. The chefs put their hearts into creating delicious and healthy lunches and desserts. Ali's, for dinner, try the spectacular 4-course menu from Ali's on West 4 (\$129.95).
Location: 101 W. 4th St, (bet. 4th & 5th Ave.)
New York, NY 10014
TEL: 212-697-3440

Grand Opening Promotion

Tomoko Shima Hair Salon

Known for their comfortable environment and highly skilled stylists, Tomoko Shima Hair Salon has recently opened a new hair salon in the Chelsea area of Manhattan. To celebrate the grand opening of their downtown location, Tomoko Shima Salon will have a special 30% off promotion for new clients seeking to get a haircut, color, or blowdry. This promotion applies to both the Upper East Side and downtown locations and is valid until the end of June.

Location: (Upper East Side location)
 171 E. 10th St, (bet. 2nd & Lexington Ave.)
New York, NY 10003
TEL: 212-729-8858
 (Downtown location)

225 W 146 St, (bet 26 & 26 Ave.)

New York, NY 10037

DE: 646-626-1227 / www.tanakaonline.com



20% OFF All Services

Kiyara Salon

Newly opened up the Union Square area, Kiyara Salon offers a calm and relaxing space in the emerging surroundings of the East Village neighborhood. Kiyara's signature services are blow-dries and special color treatments that actually repair the hair when color agents are being applied. When you mention Chopsticks NY, you will receive 20% off all services for men and women. This offer is valid through June 30. And for a limited time, get a Hair Cut and Hair Massage Package (\$150) or a Shisui (\$45 min) and Hair Massage Package (\$75 min) for \$80 (Reg. \$105). Not combinable with 20% off discount.

Location: 212 E 10th St, (bet 5th Ave. & Broadway) PL 2nd Fl

New York, NY 10002

DE: 212-414-4028 / www.kiyarasalon.com

Midtown Spa Offers Discount to Chopsticks NY Readers

Olive Tree Spa

The Healing space at Midtown, Olive Tree Spa is offering 10% off their entire menu to Chopsticks NY readers. They feature a rich menu including nail treatment, waxing treatment, body massage, body treatment, micro dermabrasion, facial treatment, and hair treatment. Just relax, and let Olive Tree Spa make you more beautiful.

Location: 344 Madison Ave, (bet 23rd & 24th St.)

New York, NY 10017

DE: 212-679-0556

Udon Specialty Restaurant Expands Menu and Offers Izakaya Dishes

West Union Izakaya

In January Japanese restaurant Udon West in Midtown changed its name to West Union Izakaya and introduced a new izakaya menu. Now in addition to udon, you can enjoy standard izakaya offerings on weekday evenings and all day Saturday and Sunday. Also, try their satisfying \$2.90 and \$3.90 sake menu. On weekends, Sapporo draft beer is served for \$3 (reg. \$4) and Harendogayaka for \$2 (reg. \$4).

Location: 750 E 44th St, (bet 3rd & 4th Ave.)

New York, NY 10017

DE: 212-422-6077



Authentic Thai Restaurant Offers 10% Off to Chopsticks NY Readers

Talent & Thai Kitchen

A favorite among Thai food lovers is NYC Talent & Thai Kitchen serves authentic Thai cuisine, not your typical watered down Americanized fusion. Popular for their traditional Northern style Thai cuisine, the signature dishes include the savory Khao Sot, lightly seasoned with curry. Chopsticks NY readers will receive 10% off your total until May 31. Mention Chopsticks NY when you place an order. All food and drinks included.

Location: 382 8th Ave, (bet 42nd & 43rd St.)

New York, NY 10018

DE: 212-328-1263

Japanese Manga and Chinese Summer Classes

Hills Learning

Have any big plans this summer for learning a new language? Hills Learning is offering two outstanding courses for both Chinese and Japanese geared towards high school students. More specifically the Japanese course is called "Japanese with Manga", and teaches Japanese through a lot of student's favorite Japanese Manga. Each class is 6 hours a week of language instruction, for 4 weeks; the Japanese schedule runs from July 15 thru Aug. 11 and the Chinese schedule from July 25 thru Aug. 15. Visit the Hills Learning website for more information and sign up now as classes currently have early level registration, and allow a maximum of 10 students per class.

Location: 340 Lexington Ave, 10th Fl, (bet 41st & 42nd St.)

New York, NY 10017

DE: 212-627-7953

www.hillslearning.com



Japanese Catering Company Helps Provide Food to Hungry Children in Africa

FUJII Catering

FUJII Catering, the popular Manhattan catering company known for bento lunches, is partnering with the TABLE FOR TWO program to help feed hungry children in Africa. For every TABLE FOR TWO branded bento sold (\$16.75 - 25 cents goes toward providing school lunches to impoverished children in countries like Rwanda, Uganda and Ethiopia).

These beautiful and healthy bento offer the choice of chicken or fish, white or brown rice and they come with plenty of vegetables and sides.

Further, in order to promote the TABLE FOR TWO program and attract companies interested in corporate social responsibility, FUJII Catering is offering reusable gift cards to participating companies. Just contact FUJII Catering to request, and each of your employees will receive one gift card with \$20 credit toward TABLE FOR TWO bento. Once the credit is used up you can exchange the card and continue to use it.

This is a great opportunity to help fight hunger while enjoying delicious and healthy bento. Contact FUJII Catering for more information and to get started.

Location: (P.O. Box 100)

27 Ludlow St, (bet Rector & Canal St.) New York, NY 10002

DE: 212-677-1955 / www.fujicatering.com

Info: (TABLE FOR TWO) www.tablefortwo.org/enr/



MUSICIANS PITCH IN TO HELP JAPAN

By Victoria Goldenberg

After the horrific earthquake and tsunami hit north-eastern Japan on March 11, musicians around the world began using their talent, influence and resources to raise money for the survivors. Japanese musicians have come up with creative ways to help their own country,



to some of which you can contribute even if you live outside Japan.

Yukihiro, drummer and guitarist for the legendary heavy metal band X Japan, organized an internationally accessible celebrity auction through his non-profit Yukihiro Foundation America. The Japan Relief Fundraising Auction features items donated by Stan Lee, Bessie Smith, Robert Pattinson and others, and it benefits the Japanese Red Cross Society. Yukihiro himself auctioned his signature crystal piano, a see-through Plegione Kawai grand, from April 17 to April 24.

Coco, an Okinawan singer-songwriter known for her passion for nature, is dedicating her "Coco Inspired Movies" project to charity. "Coco Inspired Movies" is a series of art films based on her album Emerald that originally aired for free on the USScreen Web site last November. After the earthquake, Coco decided to release them on a DVD whose proceeds will go toward the disaster victims. The DVD, set for release on June 8, costs 2,200 yen and includes new footage and a CD of two previously unreleased songs. On April 15, her official site began accepting preorder for a 3,500-yen version that also includes a towel and card autographed by Coco herself.

"We are the World," the Michael Jackson and Lionel Richie-penned song that raised money to relieve African famine in 1985 is perhaps the most famous charity song ever. Visual Kei bands DaisyStripper, A, and Vanguard announced on April 1 that they will spearhead a Visual Kei equivalent of the song. The three bands will write a song together and invite other VK artists to participate.

Saghai, the guitarist for the female rock band Luna Sea, heroically volunteered on the scene of the earthquake. From April 1 to April 15, he joined a relief team called Peace Boat in Ishinomaki, a city in Miyagi prefecture. He helped clean up the area, distribute supplies and cook food, aiding victims directly. Additionally, "Precious"—Luna Sea's first single in more than a decade—is available as a digital download on Amazon.com. Proceeds from the \$4.99 price go to the Red Cross.

Music can heal people emotionally, but these generous musical charity projects help heal the physical damage wrought by the earthquake and tsunami.

Victoria Goldenberg is a freelance music journalist. Her work has appeared in *Rolling Stone*, *The Aquarian Weekly* and more.

PARK AVENUE
ARMORY
PRESENTS



RYOJI IKEDA: THE TRANSFINITE MAY 20-JUNE 11

"This purified musical and graphical world is truly monumental."

Art Review



www.armory.org/park

140 Park Avenue, 3RD

Armory.org is a 501(c)(3) non-profit organization. All proceeds from the sale of artwork and other items sold at the Armory will be donated to the Japanese Red Cross Society. The Armory is a 501(c)(3) non-profit organization. All proceeds from the sale of artwork and other items sold at the Armory will be donated to the Japanese Red Cross Society.

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Armory.org is a 501(c)(3) non-profit organization.

JSHOPPERS Brings You All Kinds of the Hottest Items Straight From Japan



Long Knit Cardigan w/Bowls

An attractive cardigan accented with trim/bowls for a sweet look. Available in 3 colors. RA1177000 ¥1,180 (US\$25.70)

All-Lace Shorts



RA1177000
¥1,480
(US\$ 17.58)



Shu*Shu*Won G-Kao Bag

Three cute items for a fraction of the price. T-shirt, sweater, and sweatpants, with a bonus pouch for little shoes. \$5501.05 ¥10,000 (US\$ 35.23)

Leg Warmers (new)

Keep baby's legs protected with stylish leg warmers. Designed and made in Japan. \$5001.90 ¥1,700 (US\$30.00)



Kutani Ceramic USB (Memory 2GB)

RA00135
¥11,000
(US\$129.41)

Handkerchief (Japanese Style Monochrome)



Gunze Body Wild Low-Rise Boxers



Featuring traditional Japanese designs in bold colors and made with stretchy quick-drying material, these are real attention-grabbers. \$1549.17 ¥3,000 (US\$ 35.29)

Flowers & Dragon

The handsome Japanese style designs are hand painted on each T-Shirt is unique. W00841 ¥6,500 (US\$ 75.47)



Drawstring Pouch

W00840
¥2,000
(US\$23.53)

Whether you use it or display it in your home, this handkerchief will bring you luck. \$1250.9 ¥300 (US\$4.10)

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